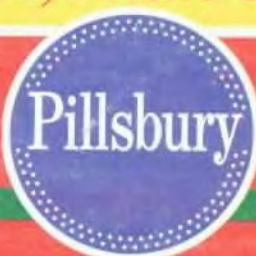


Over 100 Sweets, Meals & Gifts!

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Angel
Cookies, p. 30



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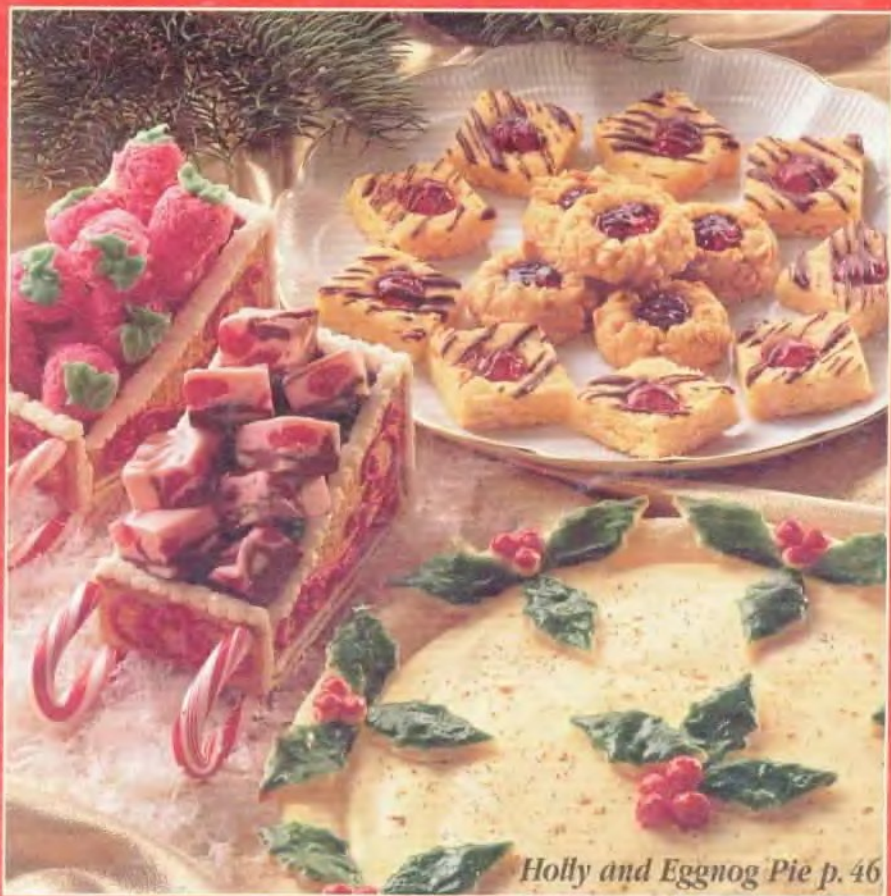
DECEMBER 1992 #142

COOKBOOKS

AMERICA'S #1 COOKBOOK MAGAZINE

Holiday

Keeping in Touch with Family and Friends



Holly and Eggnog Pie p. 46

Holiday XI



POPPIN' FRESH™ IDEA

Angel Cookies

*Fun to make, fun to eat and
fun to hang on the Christmas tree!*

Page 30

Need a Christmas-time craft idea for a wintry weekend with your children, Scout troop, play group or Sunday school class? Create a host of Angel Cookies! Even the tiniest tyke will find them easy to make. All you need is refrigerated sugar cookie dough, pretzels and colored sugar. A slice of cookie dough becomes the body and head, while the "angels" take wing on bite-sized pretzels.

CLASSIC* COOKBOOKS

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Front Cover pictured clockwise from top: Cherry Almond Cookie Squares p. 29, Peanut Butter and Jam Thumbprints p. 29, Holly and Eggnog Pie p. 46, Santa's Sleigh p. 73, Chocolate Cherry Swirled Fudge p. 36, Strawberry Cookies p. 72, Insert: Angel Cookies p. 30.

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Perfect for parties and potlucks.



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Lovely and loving gifts for anyone on your list.

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EDITOR'S NOTEBOOK

Season of Celebrations

Bringing family and friends closer together.

As the year wanes, excitement grows. The season of celebrations is upon us, the time when we draw close those dear to us. We reach out to those who are near and send our thoughts and gifts to those who are far away. It's a time of candlelight, of warmth, of sharing and love.

It's a time of trim-the-tree parties, kids' skating and pool parties, Christmas teas, get-togethers of school chums, evenings in front of the fire with best friends, traditional turkey dinners attended by aunts, uncles and cousins, and family Hanukkah suppers. We celebrate the season with activities that bring us together and keep us in touch with those who know us and love us best.

For this cookbook, we've collected traditions — in foods and gifts and gatherings — to help make your holidays the brightest ever.

Handmade, homemade gifts and crafts

Perhaps you've adopted the tradition of making gifts for family and friends, or would like to try your hand at a "homemade" Christmas. We've developed a whole chapter full of taste-tempting, whimsical and imaginative gifts from your kitchen, including ornaments and decorations.



Cook's Note

FROM OUR FAMILIES TO YOURS

Among the traditions we've collected are those that the Pillsbury Publications staff weave into their holiday festivities from year to year. We hope that our traditions will spark remembrances for you or give you inspiration for creating your own. You'll find them throughout this cookbook as Cook's Notes.

Making your life easier — Extra-Easy Recipes

EXTRA-EASY RECIPE

With the hustle and bustle of the season, it's easy to become overwhelmed with all the "to-do's" that need to get done! With our Extra-Easy Recipes, we hope to make your life easier. They're quick to fix, fit just about any occasion and taste great. Among them are: **Doughnuts** (p. 53), **Frozen Fruit Poinsettia Cups** (p. 34), **Creamy Herring with Dill** (p. 60) and our **Quick Cookie Mix** (p.28) which makes an assortment of deliciously different cookies:

- **Cherry Almond Cookies Squares** p.29
- **Chocolate Candy Cookies** p. 28
- **Cookie Press Cookies** p. 28
- **Peanut Butter and Jam Thumbprints** p. 29

You may want to keep these recipes handy year-round for those times when you need cookies quickly!

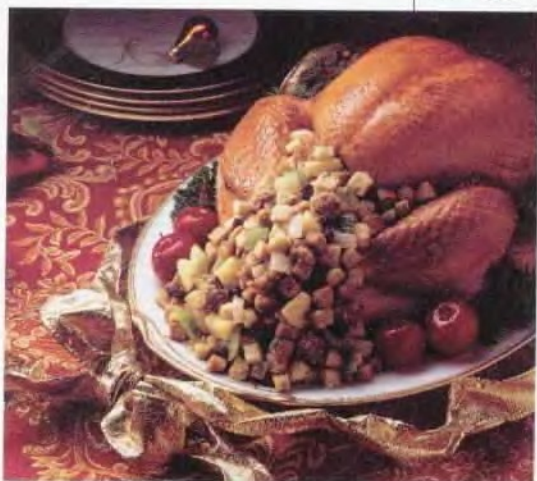
Company's coming

Festive foods are an integral part of any holiday celebration — whether updated or traditional. When company's coming, you can choose from four complete and creative menus that feed from four to 24:

- **Light and Easy Turkey Dinner** p. 4
- **Traditional Turkey Feast** p. 10
- **Family Hanukkah Celebration** p. 16
- **Family and Friends Open House** p. 20

Keeping in touch

Amid the flurry of holiday preparations, make time for friends — and for yourself. Don't forget that keeping in touch with, savoring and enjoying family and friends is the essence of the season. Happy Holidays!



Roast Turkey with Sausage Apple Stuffing p. 12

Cookie Variety from Quick Cookie Mix pp. 28-29





Light and Easy Turkey Dinner For 4 to 5



Ideal for smaller parties and waist watchers.

This holiday season, try our delightful twist on the traditional turkey dinner. Instead of a whole turkey — and all those leftovers! — it features a turkey breast served with cranberry-apple sauce. **Two Potato Bake** and **Stovetop Rice and Red Peppers** pair perfectly with the turkey. Not only is this menu distinctively flavored, it's also lower in calories and fat.

Turkey with Apple-Cran Sauce p. 7

Stovetop Rice and Red Peppers p. 7

Two Potato Bake p. 8

Apricot-Glazed Carrots p. 9

Creamy Green Beans Deluxe p. 9

Dinner Rolls

Frozen Fruit Poinsettia Cups p. 34

(Pictured: Turkey Breast with Apple-Cran Sauce p. 7, Stovetop Rice and Red Peppers p. 7,
Two Potato Bake p. 8)



RECIPE MAKE-OVER

Light and Easy Turkey Dinner

*A trimmed-down dinner that still has
all the trimmings!*

If you want to trim calories and fat from your Christmas feast, or if you're planning a more intimate celebration supper, try our **Light and Easy Turkey Dinner**.

The centerpiece of the meal is a turkey breast seasoned with thyme and garlic and onion. It's served with an apple-cranberry sauce rather than gravy, nests of mashed yams filled with dollops of seasoned mashed potatoes and a savory pilaf of rice and red peppers instead of stuffing. Delicious — and *delightful*!

Turkey with Apple-Cran Sauce p. 7



The fruit sauce deliciously complements the turkey breast slices. It's a nice alternative to gravy.

Turkey with Apple-Cran Sauce

(pictured on left and p. 4)

TURKEY

- 2 tablespoons oil
- ¼ teaspoon onion powder
- ⅛ teaspoon garlic powder
- 1 (4 to 5-lb.) fresh or frozen whole turkey breast, thawed
- 1 teaspoon dried thyme leaves
- ⅛ teaspoon salt
- Pepper

APPLE-CRAN SAUCE

- 1 medium red apple, coarsely chopped (1 cup)
- 2 teaspoons margarine or butter
- 2 tablespoons cornstarch
- 1½ cups cranberry-apple drink
- ½ cup whole berry cranberry sauce

Heat oven to 350°F. In small bowl, combine oil, onion powder and garlic powder; brush turkey breast on all sides with oil mixture. Rub thyme over all sides of turkey; sprinkle with salt and pepper. Place turkey, skin side up, on rack in roasting pan. Insert meat thermometer into thickest part of breast muscle so that tip does not touch bone. Bake uncovered at 325°F. for 1½ to 2 hours or until internal temperature reaches 170°F. Let turkey stand 15 minutes before slicing.

Meanwhile, in small skillet cook apple in margarine; set aside. In medium saucepan, combine cornstarch and cranberry-apple drink; blend well. Stir in cranberry sauce. Cook over medium heat until mixture boils and thickens, stirring constantly. Add apple; stir until thoroughly heated. Serve sauce with sliced turkey. 8 to 10 servings.

NUTRITION INFORMATION PER SERVING:

1/10 OF RECIPE		PERCENT U.S. RDA	
CALORIES	280	PROTEIN	70%
PROTEIN	42 g	VITAMIN A	*
CARBOHYDRATE	16 g	VITAMIN C	15%
DIETARY FIBER	0 g	THIAMINE	4%
FAT	5 g	RIBOFLAVIN	10%
POLYUNSAT.	2 g	NIACIN	50%
SATURATED	1 g	CALCIUM	2%
CHOLESTEROL	117 mg	IRON	10%
SODIUM	115 mg	*Less than 2% U.S. RDA	
POTASSIUM	440 mg		
DIETARY EXCHANGES:	5 Lean Meat, 1 Fruit		

The brown rice adds nutty flavor, the red bell pepper adds crunchiness and the mushrooms add meatiness to this colorful side dish. It's a delicious alternative to stuffing.

Stovetop Rice and Red Peppers

(pictured on p. 4)

- 1 cup diced red bell pepper
- ⅓ cup chopped onion
- 1 tablespoon margarine or butter
- 1 cup cooked brown rice*
- 1 tablespoon chopped fresh parsley
- 1 tablespoon Worcestershire sauce
- 1 (4.5-oz.) jar Green Giant® Sliced Mushrooms, undrained

In large skillet over medium-high heat, cook red pepper and onion in margarine until crisp-tender. Add remaining ingredients. Cook until most of liquid is absorbed, about 4 minutes. 4 (½-cup) servings.

TIP:

* To yield 1 cup cooked brown rice, begin with either ⅓ cup uncooked regular brown rice or ½ cup quick-cooking rice and cook according to package directions.

NUTRITION INFORMATION PER SERVING:

1/2 CUP		PERCENT U.S. RDA	
CALORIES	100	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	30%
CARBOHYDRATE	14 g	VITAMIN C	60%
DIETARY FIBER	2 g	THIAMINE	4%
FAT	3 g	RIBOFLAVIN	4%
POLYUNSAT.	1 g	NIACIN	6%
SATURATED	1 g	CALCIUM	*
CHOLESTEROL	0 mg	IRON	2%
SODIUM	190 mg	*Less than 2% U.S. RDA	
POTASSIUM	135 mg		
DIETARY EXCHANGES:	1 Starch, 1/2 Fat		



Traditional Turkey Feast For 8 to 10



A turkey dinner just like Grandma used to make.

When it's your turn to host a holiday crowd for traditional turkey dinner, don't panic! Turn to this complete menu for all the recipes you'll need, from **Roast Turkey with Sausage Apple Stuffing** to **Giblet Gravy** and **Party Potatoes**. Even if you've never before made a turkey dinner with all the trimmings, your guests will greet this one with a standing ovation!

Roast Turkey with Sausage Apple Stuffing p. 12

Party Potatoes p. 13

Giblet Gravy p. 13

Scalloped Corn p. 15

Green Beans with Red Pepper Strips p. 14

Cranberry Citrus Relish p. 14

Dinner Rolls

Dessert from "Sweets for the Holidays" Chapter

(Pictured: Roast Turkey with Sausage Apple Stuffing p. 12)



A stuffed turkey evokes wonderful memories of holidays past.

Roast Turkey with Sausage Apple Stuffing



(pictured on p. 10)

- ½ lb. bulk pork sausage
- ½ cup chopped onion
- ½ cup chopped celery
- 8 cups dry bread cubes
- 2 tablespoons finely chopped fresh parsley
- 1 teaspoon salt
- 2 teaspoons poultry seasoning
- ¼ teaspoon pepper
- ¼ cup margarine or butter, melted
- ½ cup water
- 2 cups chopped peeled apples
- ⅔ cup raisins
- 1 (8 to 24-lb.) turkey

Heat oven to 325°F. In small skillet, brown pork sausage with onion and celery. Do not drain. In large bowl, combine bread cubes, parsley, salt, poultry seasoning, pepper and margarine; mix well. Stir in water, apples, raisins and sausage mixture, including drippings.

Remove giblets from turkey. (Giblets can be used for Giblet Gravy, this page.) Rinse turkey inside and out with cold water; pat dry with paper towels. Spoon stuffing into turkey; do not pack tightly.* Close body cavity. Place stuffed turkey, breast side up, in roasting pan. Insert meat thermometer into thickest part of breast muscle so that tip does not touch bone. Bake uncovered at 325°F. until internal temperature reaches 180°F. and leg joint moves easily. (See timetable below.) Baste with drippings several times during baking. 8 to 18 servings.

Weight	Baking time
8 to 12 lb.	3½ to 4½ hrs.
12 to 16 lb.	4½ to 5½ hrs.
16 to 20 lb.	5½ to 6½ hrs.
20 to 24 lb.	6½ to 7 hrs.

TIP:

* The stuffing in this recipe will fill a 24-lb. turkey. For smaller turkeys, heat the extra stuffing in a slow cooker while the turkey is baking. After stuffing turkey, measure remaining stuffing and spoon into slow cooker. Cover; set heat control on HIGH for 30 minutes; reduce to LOW. As turkey produces drippings, or after 2 hours, add 1 tablespoon drippings or chicken broth for each cup of stuffing in slow cooker; mix lightly.

NUTRITION INFORMATION PER SERVING:

1/18 OF RECIPE		PERCENT U.S. RDA
CALORIES	440	PROTEIN 100%
PROTEIN	62 g	VITAMIN A 2%
CARBOHYDRATE	9 g	VITAMIN C 2%
DIETARY FIBER	1 g	THIAMINE 20%
FAT	16 g	RIBOFLAVIN 30%
POLYUNSAT.	4 g	NIACIN 70%
SATURATED	5 g	CALCIUM 4%
CHOLESTEROL	189 mg	IRON 25%
SODIUM	450 mg	
POTASSIUM	920 mg	
DIETARY EXCHANGES: 1/2 Starch, 8 Lean Meat		

Cook's Note

JACKIE SHEEHAN

"St. Nicholas Day, Dec. 6, has marked the beginning of holiday celebrations for my family since I was young. Being of German heritage, my grandparents shared with us the tradition of placing one shoe outside our bedroom door. While we slept, St. Nicholas would place treats in our shoes.

When my daughter, Katie, was old enough to participate, she lined up *several* of her shoes and also included one for each of her dolls. St. Nicholas, being a "right, jolly old elf," generously obliged by leaving a treat in each shoe.

My family has enjoyed this holiday as much as my grandparents did. They received a special gift on December 6, 1924 —the birth of their son, my father, Nicholas."

Good old-fashioned homemade gravy—nothing tastes better over turkey and mashed potatoes!

Giblet Gravy



Turkey or chicken giblets
Water

- 2 stalks celery, sliced
- 1 medium onion, sliced
- 1 teaspoon salt
- ¼ teaspoon pepper
- 3 tablespoons poultry drippings
- 3 tablespoons flour
- Milk or water

In medium saucepan, cover giblets with water. Add celery, onion, salt and pepper. Simmer 1 to 2 hours or until giblets are tender. Drain; reserve 2 cups giblet broth. (If necessary, add additional milk or water to giblet broth to make 2 cups.)

Remove turkey from roasting pan and reserve 3 tablespoons drippings; add flour. Cook over low heat until smooth and browned, stirring constantly. Add 2 cups giblet broth to drippings. Cook until mixture boils and thickens, stirring constantly. Chop giblets and add to gravy, if desired. Season with salt and pepper. 2 cups.

TIP:

Flour and drippings can be decreased to 2 tablespoons each for thinner gravy, or increased to 4 tablespoons each for thicker gravy.

NUTRITION INFORMATION PER SERVING:

1 TABLESPOON		PERCENT U.S. RDA
CALORIES	18	
PROTEIN	1 g	4%
CARBOHYDRATE	1 g	*
DIETARY FIBER	0 g	*
FAT	1 g	2%
POLYUNSAT.	0 g	*
SATURATED	0 g	*
CHOLESTEROL	17 mg	*
SODIUM	70 mg	*Less than 2% U.S. RDA
POTASSIUM	10 mg	
DIETARY EXCHANGES: 1/2 Fat		

EXTRA-EASY RECIPE

Cream cheese and sour cream add a rich creaminess to ordinary mashed potatoes. Double the recipe so there's plenty for everyone.

Party Potatoes



- ¾ cup dairy sour cream
- 2 tablespoons minced onion
- 1 (3-oz.) pkg. cream cheese
- 1 garlic clove, minced
- Dash pepper
- 2 cups water
- ¼ cup margarine or butter
- ¼ teaspoon salt
- 1 cup milk
- 2½ cups Hungry Jack® Mashed Potato Flakes
- Chopped fresh parsley, if desired

In small bowl, combine sour cream, onion, cream cheese, garlic and pepper; blend well. Set aside.

In medium saucepan, combine water, margarine and salt; bring to a rolling boil. Remove from heat; stir in milk and potato flakes with fork until blended. Add sour cream mixture to potatoes; blend well. Spoon into serving bowl; garnish with parsley. Serve immediately.

8 (½-cup) servings.

NUTRITION INFORMATION PER SERVING:

1/8 OF RECIPE		PERCENT U.S. RDA
CALORIES	220	
PROTEIN	4 g	6%
CARBOHYDRATE	17 g	10%
DIETARY FIBER	1 g	*
FAT	15 g	6%
POLYUNSAT.	2 g	6%
SATURATED	7 g	8%
CHOLESTEROL	24 mg	2%
SODIUM	230 mg	
POTASSIUM	300 mg	
DIETARY EXCHANGES: 1 Starch, 3 Fat		

Green beans never looked so festive and tasted so good!

Green Beans with Red Pepper Strips



$\frac{1}{2}$ cup water

1 teaspoon instant chicken bouillon or 1 chicken-flavor bouillon cube


1½ lb. (4 cups) fresh whole green beans or 16-oz. pkg. Green Giant® Frozen Cut Green Beans

1 tablespoon margarine or butter

1 red bell pepper, cut into strips

$\frac{1}{2}$ teaspoon garlic salt

In medium saucepan, combine water and bouillon; bring to a boil. Add beans. Cover; cook over medium heat 8 to 12 minutes or until beans are crisp-tender. Drain. Meanwhile, melt margarine in small skillet. Add pepper strips; cook until crisp-tender. In serving bowl, combine beans, pepper strips and garlic salt; toss gently. 8 ($\frac{1}{2}$ -cup) servings.

 **MICROWAVE DIRECTIONS:** (For best results, use frozen green beans.) Place water and frozen green beans in 3-quart microwave-safe bowl. Cover with microwave-safe plastic wrap, pulling back plastic wrap to vent. Microwave on HIGH for 10 to 13½ minutes or until beans are crisp-tender, stirring once halfway through cooking. Drain thoroughly.

In 1½-quart microwave-safe casserole, microwave margarine on HIGH for 30 to 45 seconds or until melted. Stir in bouillon and garlic salt. Add pepper strips; toss until well coated. Cover with microwave-safe plastic wrap, pulling back plastic wrap to vent. Microwave on HIGH for 3 to 4 minutes or until crisp-tender, stirring once halfway through cooking. Add pepper strip mixture to beans; mix well. Microwave on HIGH for 4 to 5½ minutes or until thoroughly heated.

NUTRITION INFORMATION PER SERVING:

1/2 CUP		PERCENT U.S. RDA	
CALORIES	40	PROTEIN	2%
PROTEIN	1 g	VITAMIN A	20%
CARBOHYDRATE	6 g	VITAMIN C	35%
DIETARY FIBER	1 g	THIAMINE	4%
FAT	2 g	RIBOFLAVIN	4%
POLYUNSAT.	1 g	NIACIN	2%
SATURATED	0 g	CALCIUM	2%
CHOLESTEROL	0 mg	IRON	4%
SODIUM	230 mg		
POTASSIUM	170 mg		

DIETARY EXCHANGES: 1 Vegetable, 1/2 Fat

EXTRA-EASY RECIPE

A refreshing citrus flavor permeates this sweet cranberry relish. Use it to enhance and complement your holiday meats, or serve it over angel food cake or ice cream for a quick dessert.

Cranberry Citrus Relish




1 small orange

$\frac{1}{2}$ small lime

1 (12-oz.) pkg. (3 cups) fresh or frozen cranberries

1¼ cups sugar

$\frac{1}{2}$ cup orange marmalade

 **FOOD PROCESSOR DIRECTIONS:** Scrub orange and lime thoroughly; cut into chunks. In food processor bowl with metal blade, combine orange, lime and cranberries; process until finely chopped.* Transfer to nonmetal container; stir in sugar and marmalade. Cover; refrigerate several hours to blend flavors. Store in refrigerator for up to 3 weeks. 3½ cups.

TIP:

* Fruits can be chopped in a food grinder or chopped very fine with a knife.

NUTRITION INFORMATION PER SERVING:

1/4 CUP		PERCENT U.S. RDA	
CALORIES	110	PROTEIN	+
PROTEIN	0 g	VITAMIN A	+
CARBOHYDRATE	30 g	VITAMIN C	15%
DIETARY FIBER	1 g	THIAMINE	+
FAT	0 g	RIBOFLAVIN	+
POLYUNSAT.	0 g	NIACIN	+
SATURATED	0 g	CALCIUM	+
CHOLESTEROL	0 mg	IRON	+
SODIUM	0 mg		
POTASSIUM	45 mg		

DIETARY EXCHANGES: 2 Fruit

Cream style corn in a bread crumb mixture is a down-home family favorite, yet special enough for guests. Double the recipe for hearty appetites.

Scalloped Corn

- 1/2 cup chopped onion**
1 green bell pepper, chopped
1/4 cup margarine or butter
1 (15-oz.) can Green Giant® Golden Cream Style Corn
1/2 cup seasoned bread crumbs
2 eggs, beaten

Heat oven to 375°F. Grease 1-quart casserole. In medium saucepan, cook onion and bell pepper in margarine until crisp-tender; remove from heat. Stir in remaining ingredients; pour into greased casserole. Bake at 375°F. for 35 to 40 minutes or until knife inserted in center comes out clean. 6 (1/2-cup) servings.

MICROWAVE DIRECTIONS:

In 1-quart microwave-safe casserole, microwave margarine on HIGH for 45 to 60 seconds or until melted. Stir in onion and bell pepper. Microwave on HIGH for 2 to 3 minutes or until tender. Stir in remaining ingredients, blending well. Microwave on HIGH for 8 to 10 minutes or until knife inserted in center comes out clean, stirring once halfway through cooking.

NUTRITION INFORMATION PER SERVING:

1/2 CUP		PERCENT U.S. RDA	
CALORIES	190	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	10%
CARBOHYDRATE	18 g	VITAMIN C	15%
DIETARY FIBER	2 g	THIAMINE	2%
FAT	11 g	RIBOFLAVIN	8%
POLYUNSAT.	3 g	NIACIN	2%
SATURATED	2 g	CALCIUM	*
CHOLESTEROL	71 mg	IRON	2%
SODIUM	460 mg	*Less than 2% U.S. RDA	
POTASSIUM	150 mg		
DIETARY EXCHANGES: 1 Starch, 1 Vegetable, 2 Fat			

Cook's Note

MICHELE WARREN

"As my brother, sister and I have gotten older and have families of our own, we have started a new tradition for Christmas. When we get together at our mother's house on Christmas Day, each family member places a special gift in each person's stocking. (We currently have twelve stockings to fill.)

The gifts we select for one another have to be small enough to fit in the stocking and cost a nominal amount, usually no more than \$2. Sometimes the stocking is filled with lip balm, soap, mints, notepads and pens. I like to find just the right thing to stuff in each person's stocking. One year I found a store where everything was \$1.00. I purchased books, car accessories, sidewalk chalk, barrettes, videos and toys. Another year I found unique socks to match each person's personality.

The year that I recall being the most fun was when everyone received little wind-up animals that waddled down the coffee table. Young and old alike played with those silly little toys for hours, laughing and giggling while our presents from "Santa" sat under the tree.

With our family's new tradition, it's not the price of the gift that counts but the thought and love it represents. Hope that you have a wonderful holiday, too."



Family Hanukkah Celebration For 4 to 6



Favorite foods for the Festival of Lights.

Throughout the eight days of Hanukkah, when Jews around the world celebrate victory and freedom, certain foods are as indispensable to the festivities as lighting the menorah and spinning dreidels. Oil symbolizes the miracle of Hanukkah, and fried foods such as **Potato Latkes**, crisp, seasoned potato pancakes served with **Maple Applesauce**, and **Doughnuts** are traditional family favorites.

Braised Brisket of Beef p. 18

or

Salmon Bake p. 68

Potato Latkes p. 19

Maple Applesauce p. 19

Mixed Greens with Creamy Raspberry Dressing p. 18

Cream Cheese Cookies p. 53

Doughnuts p. 53

(Pictured: **Braised Brisket of Beef** p. 18, **Potato Latkes** p. 19, **Maple Applesauce** p. 19, **Mixed Greens with Creamy Raspberry Dressing** p. 18)



In this recipe, you start with a plain beef brisket. Brisket requires long, slow cooking and an acidic marinade to help tenderize it.

Braised Brisket of Beef



(pictured on p. 16)

- 1 (3-lb.) beef brisket (not corned-style)
- 1½ cups white wine vinegar
- ¼ cup firmly packed brown sugar
- 1 teaspoon dried basil leaves
- ½ teaspoon salt
- 1 (12-oz.) bottle chili sauce
- 2 medium onions, thinly sliced

Place brisket in large resealable plastic bag or 3-quart casserole, cutting meat in half if necessary to fit. In medium bowl, combine vinegar, brown sugar, basil, salt and chili sauce; blend well. Pour over brisket, turning to coat; seal bag or cover dish. Refrigerate 8 hours or overnight, turning once.

Heat oven to 325°F. Place meat and marinade in Dutch oven or 3-quart casserole. Place onions over top. Cover; bake at 325°F. for 2 hours, basting twice with marinade. Remove cover; bake an additional 1 hour or until meat is tender, basting frequently. Let stand 10 minutes. Thinly slice across grain of meat; arrange on serving platter. With slotted spoon, spoon onions over meat; discard cooking liquid. 12 servings.

NUTRITION INFORMATION PER SERVING:

1/12 OF RECIPE		PERCENT U.S. RDA
CALORIES	160	
PROTEIN	18 g	25%
CARBOHYDRATE	5 g	2%
DIETARY FIBER	0 g	2%
FAT	7 g	8%
POLYUNSAT.	3 g	10%
SATURATED	3 g	*
CHOLESTEROL	54 mg	10%
SODIUM	160 mg	
POTASSIUM	230 mg	

DIETARY EXCHANGES: 2 Medium-Fat Meat, 1 Vegetable

Fresh raspberry flavor permeates this creamy dressing. The colorful salad tastes as good as it looks.

Mixed Greens with Creamy Raspberry Dressing



CREAMY RASPBERRY DRESSING

- ⅓ cup oil
- 2 tablespoons raspberry vinegar
- 3 tablespoons sugar
- 1 tablespoon dairy sour cream
- 1½ teaspoons Dijon mustard
- ½ cup fresh raspberries or frozen raspberries without syrup (from 12-oz. pkg.)

SALAD

- 1 cup torn romaine lettuce
- 1 cup torn green leaf lettuce
- 1 cup torn butterhead lettuce
- 1 cup torn Bibb lettuce
- 1 (8½-oz.) can artichoke hearts, halved
- ½ cup walnuts, chopped

In small bowl, combine all dressing ingredients except raspberries; blend well using wire whisk. Fold in raspberries. Cover; refrigerate at least 1 hour to blend flavors.

Arrange all salad ingredients except walnuts on 4 individual salad plates. Drizzle dressing over salad; sprinkle with walnuts. Garnish with fresh raspberries, if desired. 4 servings.

NUTRITION INFORMATION PER SERVING:

1/4 OF RECIPE		PERCENT U.S. RDA
CALORIES	330	
PROTEIN	4 g	6%
CARBOHYDRATE	18 g	20%
DIETARY FIBER	2 g	30%
FAT	27 g	6%
POLYUNSAT.	15 g	4%
SATURATED	4 g	6%
CHOLESTEROL	2 mg	8%
SODIUM	95 mg	
POTASSIUM	400 mg	

DIETARY EXCHANGES: 2 Vegetable, 1/2 Fruit, 5 Fat

*These crisp brown potato pancakes are a versatile delicacy. They can be served for breakfast, brunch, lunch or dinner. Serve them with sour cream or **Maple Applesauce** (this page).*

Potato Latkes



(pictured on p. 16)

Oil

- 3 cups shredded peeled potatoes, drained on paper towels
- 1 cup shredded carrots
- ½ cup finely chopped onion
- 1 tablespoon chopped fresh chives
- 3 tablespoons flour
- 4 eggs, beaten
- 1 teaspoon salt
- ⅛ teaspoon pepper

Heat ¼ inch oil in heavy skillet over medium-high heat. In medium bowl, combine all remaining ingredients. Using about ⅓ cup mixture for each, form patties 3 to 4 inches in diameter. Cook 2 to 3 minutes on each side or until lightly browned. Drain on paper towels. Serve immediately. 9 potato pancakes.

TIP:

If potatoes are shredded ahead of time, place them in a bowl and cover with cold water. When ready to use, drain and squeeze dry with paper towels.

NUTRITION INFORMATION PER SERVING:

1 PANCAKE		PERCENT U.S. RDA	
CALORIES	200	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	70%
CARBOHYDRATE	9 g	VITAMIN C	8%
DIETARY FIBER	1 g	THIAMINE	4%
FAT	17 g	RIBOFLAVIN	8%
POLYUNSAT.	9 g	NIACIN	2%
SATURATED	3 g	CALCIUM	7%
CHOLESTEROL	94 mg	IRON	4%
SODIUM	270 mg	*Less than 2% U.S. RDA	
POTASSIUM	220 mg		
DIETARY EXCHANGES: 1/2 Starch, 3 Fat			

The maple flavor syrup adds a unique flavor twist.

Maple Applesauce

(pictured on p. 17)

- 6 cups (6 medium) sliced peeled cooking apples
- ½ cup water
- 2 cinnamon sticks
- 2 tablespoons Hungry Jack® Pancake and Waffle Syrup

In large saucepan, combine apples, water and cinnamon sticks. Bring to a boil. Reduce heat to low; cover and cook 15 to 20 minutes or until apples are tender. Remove cinnamon sticks; stir in syrup. Serve over potato pancakes or pancakes.
6 (½-cup) servings.

NUTRITION INFORMATION PER SERVING:

1/2 CUP		PERCENT U.S. RDA	
CALORIES	80	PROTEIN	*
PROTEIN	0 g	VITAMIN A	+
CARBOHYDRATE	19 g	VITAMIN C	4%
DIETARY FIBER	2 g	THIAMINE	+
FAT	0 g	RIBOFLAVIN	+
POLYUNSAT.	0 g	NIACIN	+
SATURATED	0 g	CALCIUM	+
CHOLESTEROL	0 mg	IRON	+
SODIUM	0 mg	*Less than 2% U.S. RDA	
POTASSIUM	125 mg		
DIETARY EXCHANGES: 1-1/2 Fruit			

Cook's Note

BILL MONN

"Our family celebrates both Hanukkah and Christmas. Between the two is our daughter's birthday - Dec. 19. Since Hanukkah is a minor holiday on the Jewish calendar, the focal point for us is the dinner. There is no set menu, but desserts always are rich and plentiful. Our adolescent birthday parties come with doses of cake and ice cream. Christmas Eve is celebrated with extended family totaling a dozen and a half. The crowd is fed with either a large bird or pans of chicken divan. Santa Claus visits after dessert."



Family and Friends Open House For 12 to 24



Appetizers and accompaniments for a festive spread.

When the invitation reads, "Open House: Come between 1 and 4," the menu calls for a flavorful blend of complementary temperatures, textures and tastes. These recipes provide just the right mix. An ice ring spangled with fresh fruit and mint adds color to frosty Festive Fruit Punch, a creamy spread tops a flaky crust in baked Artichoke Appetizer Squares, and cheese, fruit and nuts fill the Gouda Cheese Flower. Choose cookies or fudge from the "Sweets for the Holidays" chapter to complete the menu.

Festive Fruit Punch p. 23

Wassail Bowl p. 25

Tomato Swirl Bread Ring p. 24

Herb Butter p. 24

Savory Crescent Palmiers p. 56

Vegetable Crudites with Nacho Cheese Sauce p. 23

Cranberry-Glazed Appetizer Meatballs p. 25

Gouda Cheese Flower p. 22

Artichoke Appetizer Squares p. 22

(Pictured: Festive Fruit Punch p. 23, Gouda Cheese Flower p. 22, Artichoke Appetizer Squares p. 22)



The red wax coating of Gouda cheese becomes an eye-catching container for this tasty cheese spread. For a festive touch, cut a scalloped edge around the opening to resemble a flower. There will be enough cheese filling for a refill.

Gouda Cheese Flower



(pictured on p. 21)

- 1 (7-oz.) round Gouda cheese with red wax coating
- 1 (3-oz.) pkg. cream cheese, softened
- 2 tablespoons apricot preserves
- 1 teaspoon finely chopped onion
- 1/4 cup finely chopped pecans
- 1/4 cup finely chopped green bell pepper

FOOD PROCESSOR DIRECTIONS:

Using sharp knife, remove thin slice of wax coating from top of Gouda cheese. Carefully spoon out cheese, leaving wax coating intact to form a shell. If desired, cut decorative edge around opening with small sharp knife.

In food processor bowl with metal blade, combine Gouda cheese, cream cheese, apricot preserves and onion; process until smooth. Stir in pecans and green pepper. Spoon half of mixture into wax shell, mounding in center. Cover remaining cheese mixture; refrigerate. Refill shell as needed. Serve cheese mixture with crackers. 1 1/2 cups.

NUTRITION INFORMATION PER SERVING:

1 TABLESPOON		PERCENT U.S. RDA	
CALORIES	50	PROTEIN	4%
PROTEIN	2 g	VITAMIN A	2%
CARBOHYDRATE	2 g	VITAMIN C	2%
DIETARY FIBER	0 g	THIAMINE	+
FAT	4 g	RIBOFLAVIN	2%
POLYUNSAT.	0 g	NIACIN	+
SATURATED	2 g	CALCIUM	6%
CHOLESTEROL	13 mg	IRON	+
SODIUM	80 mg		
POTASSIUM	20 mg		
DIETARY EXCHANGES: 1 Fat			

The flaky crust and creamy filling are topped with piquant artichokes, colorful green onions and red pimiento. Make it ahead to serve cold, or serve it warm right out of the oven.

Artichoke Appetizer Squares



(pictured on p. 20)

- 1 (8-oz.) can Pillsbury Crescent Dinner Rolls
- 2 tablespoons grated Parmesan cheese
- 2 (3-oz.) pkg. cream cheese, softened
- 1/2 cup dairy sour cream
- 1/2 teaspoon dried dill weed
- 1/4 teaspoon seasoned salt
- 1 egg
- 1/3 cup chopped green onions
- 1 (14-oz.) can artichoke hearts, drained, chopped
- 1 (2-oz.) jar diced pimiento, drained

Heat oven to 375°F. Unroll dough into long rectangle in ungreased 13x9-inch pan; seal perforations. Press over bottom and 1/2 inch up sides to form crust. Sprinkle with Parmesan cheese. Bake at 375°F. for 5 minutes.

In small bowl, beat cream cheese until smooth. Add sour cream, dill weed, salt and egg; blend well. Spread over partially baked crust. Top with remaining ingredients. Return to oven and bake an additional 13 to 19 minutes or until edges are deep golden brown and center is set. To serve, cut into squares. Serve warm or cold. Store in refrigerator. 24 appetizers.

NUTRITION INFORMATION PER SERVING:

1 APPETIZER		PERCENT U.S. RDA	
CALORIES	80	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	4%
CARBOHYDRATE	6 g	VITAMIN C	2%
DIETARY FIBER	0 g	THIAMINE	2%
FAT	6 g	RIBOFLAVIN	2%
POLYUNSAT.	0 g	NIACIN	+
SATURATED	3 g	CALCIUM	2%
CHOLESTEROL	19 mg	IRON	2%
SODIUM	140 mg		
POTASSIUM	85 mg		
DIETARY EXCHANGES: 1/2 Starch, 1 Fat			

A frozen wreath of colorful fruits tops this sparkling punch.

Festive Fruit Punch



ICE RING

- 2 cups water
- 1 (12-oz.) can frozen white grape juice concentrate, thawed
- 1 cup fresh raspberries or frozen raspberries without syrup (from 12-oz. pkg.)
- 1 (8-oz.) can apricot halves, well drained
- 5 small clusters seedless green grapes
- 12 fresh mint leaves

PUNCH

- 1 (12-oz.) can frozen raspberry-cranberry juice cocktail concentrate, thawed
- 1 (12-oz.) can frozen white grape juice concentrate, thawed
- 2 (1-liter) bottles (8 cups) club soda, chilled

To prepare ice ring, combine water and 1 can white grape juice concentrate; blend well. Pour 2 cups of the grape juice into 6-cup ring mold; freeze until firm. Arrange fruit and mint leaves over top; add $\frac{3}{4}$ cup grape juice. Freeze 1 hour until firm. Add remaining grape juice; freeze until firm.

To prepare punch, combine juice concentrates in large punch bowl; blend well. Just before serving, gently add club soda; stir gently. Unmold ice ring and float, fruit side up, in punch bowl.
22 ($\frac{1}{2}$ -cup) servings.

NUTRITION INFORMATION PER SERVING:

1/2 CUP		PERCENT U.S. RDA	
CALORIES	70	PROTEIN	*
PROTEIN	0 g	VITAMIN A	*
CARBOHYDRATE	18 g	VITAMIN C	40%
DIETARY FIBER	0 g	THIAMINE	*
FAT	0 g	RIBOFLAVIN	*
POLYUNSAT.	0 g	NIACIN	*
SATURATED	0 g	CALCIUM	*
CHOLESTEROL	0 mg	IRON	*
SODIUM	20 mg	*Less than 2% U.S. RDA	
POTASSIUM	25 mg		
DIETARY EXCHANGES: 1 Fruit			


These crisp vegetable dippers can be arranged in the shape of a Christmas tree and used as the centerpiece on your buffet table.

Vegetable Crudites with Nacho Cheese Sauce



- 1 (16-oz.) pkg. pasteurized process cheese spread with mild jalapeño peppers, cubed
- 6 cups fresh vegetables such as broccoli florets, cauliflower florets, red, green or yellow bell pepper strips, celery sticks and/or carrot sticks

Melt cheese spread cubes in small saucepan over low heat, stirring until smooth. Pour into fondue pot or bowl; keep warm. Place vegetables on platter; serve immediately with warm cheese dip. 12 servings.

 **MICROWAVE DIRECTIONS:** Place cheese spread cubes in 4-cup microwave-safe measuring cup. Microwave on HIGH for 3 to 4 minutes or until melted, stirring once halfway through cooking. Serve as directed.

TIP:

For a tree-shape, arrange broccoli on platter to form outer edge of Christmas tree shape. Place 3 celery sticks at base to form tree trunk. Fill center of tree with remaining vegetables.

NUTRITION INFORMATION:

Not possible to calculate because of recipe variables.

*Sun-dried tomatoes produce a chewy, intensely flavored filling perfect for this appetizer bread. We suggest serving the bread with **Herb Butter** (this page).*

Tomato Swirl Bread Ring



FILLING

- 1 (8-oz.) jar marinated sun-dried tomatoes, drained and chopped*
- 2 tablespoons dried basil leaves
- 1 tablespoon grated Parmesan cheese
- 2 garlic cloves, minced

BREAD

- 2 tablespoons sesame seed
- 1 pkg. Pillsbury Hot Roll Mix
- 1/4 cup grated Parmesan cheese
- 1 tablespoon sugar
- 1 1/4 cups water, heated to 120 to 130°F.
- 2 tablespoons olive oil or oil
- 2 eggs

In small bowl, combine filling ingredients; set aside. Generously grease 12-cup Bundt® pan or 10-inch tube pan; sprinkle with sesame seed. In large bowl, combine flour mixture with yeast from foil packet, 1/4 cup Parmesan cheese and sugar; mix well. Stir in *hot* water, oil and eggs until well mixed. (Batter will be sticky.) Spoon half of batter into greased pan; sprinkle filling over batter. Spoon remaining batter over filling. Cover loosely with greased plastic wrap and cloth towel. Let rise in warm place (80 to 85°F.) until light and doubled in size, about 30 minutes.

Heat oven to 350°F. Uncover batter. Bake 30 to 45 minutes or until deep golden brown. Remove from pan immediately; serve warm or cool. 1 (24-slice) ring.

TIPS:

* One (3-oz. pkg.) dry-packed tomatoes can be substituted. Soften according to package directions before adding to filling.

Kitchen shears can be used to cut tomatoes instead of chopping them with knife.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION PER SERVING:

1 SLICE		PERCENT U.S. RDA	
CALORIES	120	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	10%
CARBOHYDRATE	16 g	VITAMIN C	4%
DIETARY FIBER	1 g	THIAMINE	10%
FAT	4 g	RIBOFLAVIN	8%
POLYUNSAT.	0 g	NIACIN	8%
SATURATED	1 g	CALCIUM	2%
CHOLESTEROL	19 mg	IRON	4%
SODIUM	170 mg		
POTASSIUM	110 mg		
DIETARY EXCHANGES: 1 Starch, 1 Fat			
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EXTRA-EASY RECIPE

*Choose any one of the herbs listed to make this flavorful spread. Serve it with **Tomato Swirl Bread Ring** (this page).*

Herb Butter



- 1/2 cup butter or margarine, softened
- 1 tablespoon chopped fresh basil, oregano, tarragon, parsley or chives*

In small bowl, combine butter and basil. Beat 2 to 3 minutes at medium speed or until light and creamy. Cover; refrigerate several hours to blend flavors. Allow to stand at room temperature 10 to 15 minutes before serving. 2/3 cup.

TIP:

* One teaspoon of the dried herb can be substituted for fresh.

NUTRITION INFORMATION PER SERVING:

1 TABLESPOON		PERCENT U.S. RDA	
CALORIES	70	PROTEIN	*
PROTEIN	0 g	VITAMIN A	6%
CARBOHYDRATE	0 g	VITAMIN C	*
DIETARY FIBER	0 g	THIAMINE	*
FAT	8 g	RIBOFLAVIN	*
POLYUNSAT.	0 g	NIACIN	*
SATURATED	5 g	CALCIUM	*
CHOLESTEROL	23 mg	IRON	*
SODIUM	85 mg	*Less than 2% U.S. RDA	
POTASSIUM	0 mg		
DIETARY EXCHANGES: 1-1/2 Fat			

The tang of cranberries makes this meatball variation especially appropriate for the holiday buffet.

Cranberry-Glazed Appetizer Meatballs



MEATBALLS

- 1½ lb. ground beef
- ½ cup finely chopped onion
- ½ cup dry bread crumbs
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 2 eggs, slightly beaten

SAUCE

- 1 (12-oz.) bottle (1½ cups) chili sauce
- 1 (8-oz.) can (about 1 cup) jellied cranberry sauce

Heat oven to 375°F. In large bowl, combine all meatball ingredients; blend well. Shape into 1-inch balls; place on ungreased 15x10x1-inch baking pan. Bake at 375°F. for 25 to 30 minutes or until browned and thoroughly baked.

In large saucepan, combine sauce ingredients. Bring to a boil over medium heat. Reduce heat; simmer 5 minutes, stirring occasionally. Add meatballs to sauce; stir to coat. Cook over medium heat about 5 minutes or until thoroughly heated, stirring occasionally. Serve in chafing dish or slow-cooker.

30 servings (2 meatballs each).

MICROWAVE DIRECTIONS:

Prepare meatballs as directed. Arrange half of meatballs in 12x8-inch (2-quart) microwave-safe dish. Cover with microwave-safe waxed paper. Microwave on HIGH for 4 to 5 minutes or until meatballs are no longer pink, rotating pan ½ turn halfway through cooking; drain. Set aside. Repeat with remaining meatballs.

In 3-quart microwave-safe casserole, combine sauce ingredients. Microwave on HIGH for 3 to

6 minutes or until cranberry sauce is melted and mixture is hot, stirring once during heating. Add meatballs. Microwave on HIGH for 2 to 3 minutes or until thoroughly heated, stirring once.

NUTRITION INFORMATION PER SERVING:

2 MEATBALLS		PERCENT U.S. RDA	
CALORIES	80	PROTEIN	6%
PROTEIN	5 g	VITAMIN A	2%
CARBOHYDRATE	7 g	VITAMIN C	2%
DIETARY FIBER	0 g	THIAMINE	*
FAT	4 g	RIBOFLAVIN	2%
POLYUNSAT	0 g	NIACIN	6%
SATURATED	1 g	CALCIUM	*
CHOLESTEROL	28 mg	IRON	2%
SODIUM	220 mg	* Less than 2% U.S. RDA	
POTASSIUM	100 mg		
DIETARY EXCHANGES: 1/2 Medium-Fat Meat, 1/2 Fruit			

Before guests arrive, begin simmering this punch to fill the room with the wonderful aroma of spices.

Wassail Bowl



Whole cloves

- 1 large orange
- 2 quarts (8 cups) apple juice or cider
- 3 tablespoons lemon juice
- 4 cinnamon sticks

Heat oven to 350°F. Insert cloves into orange about ½ inch apart. Place in shallow baking pan; bake at 350°F. for 30 minutes. Pierce orange in several places with fork.

In large saucepan, combine apple juice, lemon juice, cinnamon sticks and baked orange. Cover; simmer over low heat 30 minutes. Remove cinnamon sticks and orange; discard. Pour apple juice mixture into heatproof punch bowl. If desired, float fresh clove-studded orange in punch bowl. Serve hot.
16 (½-cup) servings.

NUTRITION INFORMATION PER SERVING:

1/2 CUP		PERCENT U.S. RDA	
CALORIES	60	PROTEIN	*
PROTEIN	0 g	VITAMIN A	*
CARBOHYDRATE	15 g	VITAMIN C	2%
DIETARY FIBER	0 g	THIAMINE	*
FAT	0 g	RIBOFLAVIN	*
POLYUNSAT.	0 g	NIACIN	*
SATURATED	0 g	CALCIUM	*
CHOLESTEROL	0 mg	IRON	2%
SODIUM	0 mg	*Less than 2% U.S. RDA	
POTASSIUM	150 mg		
DIETARY EXCHANGES: 1 Fruit			

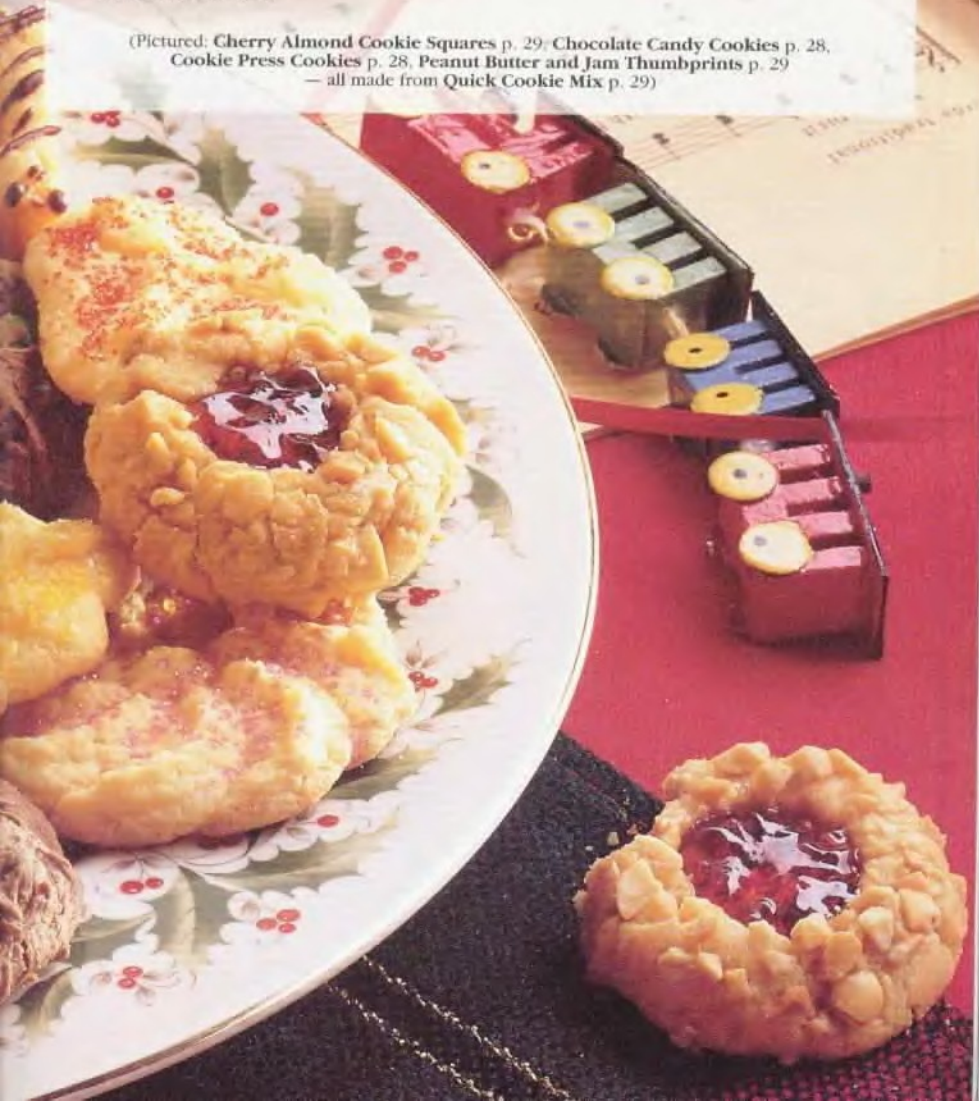


A gala assortment of captivating confections.

Sweets for the Holidays

Sweets reign supreme during the holidays, making their appearance at casual breakfasts, Christmas teas, office parties and elegant dinners. This gala, all-occasion assortment includes our magical **Quick Cookie Mix**, which can be varied to make four distinctive and delicious types of cookies. We've included two luscious fudges, as well as two elegant pies, one decorated with holly leaves and berries and one with a frosty, filigreed snowflake. When you'd rather serve a lighter dessert, try **Strawberry Orange Trifle** or **Frozen Fruit Poinsettia Cups** — both go easy on the fat and calories.

(Pictured: Cherry Almond Cookie Squares p. 29; Chocolate Candy Cookies p. 28, Cookie Press Cookies p. 28, Peanut Butter and Jam Thumbprints p. 29 — all made from Quick Cookie Mix p. 29)



EXTRA-EASY RECIPE

Create an exciting array of festive cookies with the ultimate in convenience—cookie mix made from a cake mix. This recipe provides enough mix to prepare four unique recipes, each making two dozen cookies.

Quick Cookie Mix



- 1/2 cup margarine or butter
- 2 pkg. Pillsbury Plus® Yellow Cake Mix

In large bowl using fork or pastry blender, cut margarine into cake mix until mixture is the consistency of coarse crumbs. Mix is ready to use or can be covered tightly and stored in the refrigerator for up to 3 weeks. Remove from refrigerator 1 hour before using. To measure, lightly spoon into measuring cup; level off. 8 cups.

HIGH ALTITUDE - Above 3500 Feet: Add 3/4 cup flour to dry cake mix.

EXTRA-EASY RECIPE

For variety on your cookie tray, sprinkle these with colored sugars and vary the shapes. These pressed cookies have a chewier texture than traditional spritz cookies.

Cookie Press Cookies



(pictured on p. 26)

- 2 cups Quick Cookie Mix (this page)
- 1 1/2 oz. (half of 3-oz. pkg.) cream cheese, softened
- 1/2 teaspoon vanilla
- 1 egg white, beaten
- Colored sugar

Heat oven to 350°F. In medium bowl, combine cookie mix, cream cheese, vanilla and egg white; stir with fork until well blended. Fill cookie press with dough. Form cookies 1 inch apart on ungreased cookie sheets. Sprinkle with colored sugar.

Bake at 350°F. for 7 to 9 minutes or until very light brown. Cool 1 minute; remove from cookie sheets. 24 cookies.

HIGH ALTITUDE - Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING:

1 COOKIE		PERCENT U.S. RDA
CALORIES	60	PROTEIN *
PROTEIN	1 g	VITAMIN A *
CARBOHYDRATE	9 g	VITAMIN C *
DIETARY FIBER	0 g	THIAMINE *
FAT	3 g	RIBOFLAVIN *
POLYUNSAT.	1 g	NIACIN *
SATURATED	1 g	CALCIUM *
CHOLESTEROL	2 mg	IRON *
SODIUM	85 mg	*Less than 2% U.S. RDA
POTASSIUM	5 mg	
DIETARY EXCHANGES: 1/2 Starch, 1/2 Fat		

EXTRA-EASY RECIPE

Red and green candies add a festive touch to these irresistible cookies.

Chocolate Candy Cookies



(pictured on p. 26)

- 2 cups Quick Cookie Mix (this page)
- 1/4 cup unsweetened cocoa
- 2 tablespoons water
- 1/2 teaspoon vanilla
- 1 egg
- 3/4 cup red and green candy-coated chocolate pieces

Heat oven to 350°F. In large bowl, combine cookie mix, cocoa, water, vanilla and egg at low speed until well blended. Stir in candy. Drop by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheets.

Bake at 350°F. for 8 to 10 minutes or until set. Cool 2 minutes; remove from cookie sheets. 24 cookies.

HIGH ALTITUDE - Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING:

1 COOKIE		PERCENT U.S. RDA
CALORIES	90	PROTEIN *
PROTEIN	1 g	VITAMIN A *
CARBOHYDRATE	13 g	VITAMIN C *
DIETARY FIBER	1 g	THIAMINE *
FAT	4 g	RIBOFLAVIN 2%
POLYUNSAT.	1 g	NIACIN *
SATURATED	1 g	CALCIUM 2%
CHOLESTEROL	10 mg	IRON *
SODIUM	90 mg	*Less than 2% U.S. RDA
POTASSIUM	30 mg	
DIETARY EXCHANGES: 1 Fruit, 1 Fat		

EXTRA-EASY RECIPE

Chopped almonds add crunch to these easy bars. A chocolate drizzle adds a special touch.

Cherry Almond Cookie Squares

(pictured on p. 26 and cover)

- 2 cups Quick Cookie Mix (page 28)
- 1 (3-oz.) pkg. cream cheese, softened
- ½ teaspoon almond extract
- ¾ cup finely chopped almonds
- 13 Pillsbury Glace (candied) Red Cherries, halved (from 16-oz. pkg.)
- 2 tablespoons semi-sweet chocolate chips
- 1 tablespoon margarine or butter

Heat oven to 350°F. Grease 8 or 9-inch square pan. In large bowl, combine cookie mix, cream cheese and almond extract; blend well. Stir in almonds. Firmly press in greased pan. With knife, score dough to mark 25 squares. Place cherry half on each square.

Bake at 350°F. for 15 to 20 minutes or until light golden brown. Cool completely.

In small saucepan, melt chocolate chips and margarine; blend well. Drizzle over bars in pan. Let stand until set; cut into squares. 25 bars.

HIGH ALTITUDE - Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING:

1 BAR		PERCENT U.S. RDA	
CALORIES	100	PROTEIN	2%
PROTEIN	1 g	VITAMIN A	2%
CARBOHYDRATE	10 g	VITAMIN C	*
DIETARY FIBER	1 g	THIAMINE	2%
FAT	6 g	RIBOFLAVIN	2%
POLYUNSAT.	1 g	NIACIN	*
SATURATED	2 g	CALCIUM	2%
CHOLESTEROL	4 mg	IRON	*
SODIUM	90 mg	*Less than 2% U.S. RDA	
POTASSIUM	40 mg		
DIETARY EXCHANGES: 1/2 Starch, 1 Fat			

EXTRA-EASY RECIPE

Jelly or jam fill these tasty thumbprint cookies.

Peanut Butter and Jam Thumbprints

(pictured on p. 26 and cover)

- 2 cups Quick Cookie Mix (page 28)
- ½ cup peanut butter
- 1 tablespoon water
- 1 egg, separated
- ¾ cup finely chopped peanuts
- ¼ cup red currant jelly, raspberry preserves or strawberry jam

Heat oven to 350°F. In medium bowl, combine cookie mix, peanut butter, water and egg yolk; stir with fork until well blended. Shape dough into 1-inch balls, pressing firmly. In small bowl, beat egg white. Roll each ball in egg white, then in peanuts. Place 1 inch apart on ungreased cookie sheets. With thumb, make deep indentation in center of each cookie.

Bake at 350°F. for 8 to 12 minutes or until light golden brown and set. Cool 1 minute; remove from cookie sheets. Cool completely.

Spoon ½ teaspoon jelly into indentation in each cookie. 24 cookies.

HIGH ALTITUDE - Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING:

1 COOKIE		PERCENT U.S. RDA	
CALORIES	110	PROTEIN	4%
PROTEIN	3 g	VITAMIN A	*
CARBOHYDRATE	12 g	VITAMIN C	*
DIETARY FIBER	1 g	THIAMINE	2%
FAT	6 g	RIBOFLAVIN	2%
POLYUNSAT.	2 g	NIACIN	6%
SATURATED	1 g	CALCIUM	2%
CHOLESTEROL	9 mg	IRON	2%
SODIUM	135 mg	*Less than 2% U.S. RDA	
POTASSIUM	65 mg		
DIETARY EXCHANGES: 1 Starch, 1 Fat			

EXTRA-EASY RECIPE

Children will love to help create these adorable angels. They go together quickly with the convenience of Pillsbury's refrigerated cookie dough.

Angel Cookies

(pictured on right and cover)

- 1 (20-oz.) roll Pillsbury BEST® Refrigerated Sugar Cookies**
72 small pretzel twists (from 11-oz. pkg.)
Colored sugar or sugar

Heat oven to 350°F. For easier slicing and shaping, work with half roll of well-chilled dough at a time; refrigerate remaining dough until needed. Slice dough into ¼-inch slices. For each angel, cut narrow strip from 2 sides of slice, forming a triangle. Roll strips into ball. Place triangle on ungreased cookie sheet. To form wings, place 2 pretzels on either side of top point of triangle, making sure single hole side of pretzels touches dough. Place ball on top of triangle to form head; press with fingers to flatten.* Repeat with remaining dough slices and pretzels, placing 2 inches apart on cookie sheets. Sprinkle with colored sugar.

Bake at 350°F. for 7 to 11 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets. Decorate as desired.
 3 dozen cookies.

TIP:

* To make cookie ornament, punch hole in top of angel using drinking straw. Bake as directed. To hang on tree, pull ribbon through hole and tie.

NUTRITION INFORMATION PER SERVING:

1 COOKIE		PERCENT U.S. RDA	
CALORIES	80	PROTEIN	*
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	13 g	VITAMIN C	*
DIETARY FIBER	0 g	THIAMINE	*
FAT	3 g	RIBOFLAVIN	*
POLYUNSAT.	0 g	NIACIN	2%
SATURATED	1 g	CALCIUM	*
CHOLESTEROL	2 mg	IRON	*
SODIUM	125 mg	*Less than 2% U.S. RDA	
POTASSIUM	15 mg		
DIETARY EXCHANGES: 1 Starch			

Angel Cookies





Make this heavenly pie ahead of time, then top it off with luscious whipped cream just before serving.

Coffee Toffee Ice Cream Pie



CRUST

- 1¼ cups chocolate wafer crumbs
- ¼ cup margarine or butter, melted

FILLING

- 1 pint coffee ice cream, slightly softened
- ¼ cup chocolate-flavored syrup
- 3 (1.4-oz.) toffee candy bars, crushed
- 1 pint chocolate ice cream, slightly softened

TOPPING

- 1 cup whipping cream
- 2 tablespoons powdered sugar

Spray 9-inch pie pan with no-stick cooking spray. In medium bowl, combine chocolate wafer crumbs and margarine; press in bottom and up sides of spray-coated pan. Place in freezer for 15 minutes.

Spread coffee ice cream over chilled crust. Spoon chocolate syrup over coffee ice cream. Reserve 1 tablespoon crushed candy for topping; sprinkle half of remaining crushed candy over chocolate syrup. Place in freezer for 15 minutes. Spoon chocolate ice cream over candy layer; sprinkle with remaining half of candy. Cover; freeze 8 hours or until very firm.

Just before serving, beat whipping cream in small bowl until soft peaks form. Add powdered sugar; beat until stiff peaks form. Frost pie; sprinkle with reserved candy. Store in freezer. 12 servings.

NUTRITION INFORMATION PER SERVING:

1/12 OF RECIPE		PERCENT U.S. RDA	
CALORIES	400	PROTEIN	8%
PROTEIN	5 g	VITAMIN A	20%
CARBOHYDRATE	34 g	VITAMIN C	*
DIETARY FIBER	0 g	THIAMINE	2%
FAT	28 g	RIBOFLAVIN	15%
POLYUNSAT.	2 g	NIACIN	4%
SATURATED	13 g	CALCIUM	10%
CHOLESTEROL	117 mg	IRON	4%
SODIUM	130 mg	*Less than 2% U.S. RDA	
POTASSIUM	210 mg		
DIETARY EXCHANGES: 2 Starch, 5 Fat			

This recipe makes two cake rolls. If desired, fill each with a different flavor of ice cream. Make these ahead and store them in the freezer for those unexpected occasions that warrant something special.

Chocolate Ice Cream Cake Rolls



- ½ cup powdered sugar
- 4 eggs
- ½ cup water
- 1 pkg. Pillsbury Plus® Devil's Food Cake Mix
- 2 quarts strawberry, vanilla fudge, rum raisin, coffee or vanilla ice cream, softened
- 1¼ cups fudge or any flavor ice cream topping

Heat oven to 350°F. Grease two 15x10x1-inch baking pans; line with waxed paper and grease again.* Generously sprinkle 2 clean towels with powdered sugar. In large bowl, beat eggs at high speed for 5 minutes or until thick and lemon colored. Reduce speed to low; add water. Gradually add cake mix; blend until dry ingredients are moistened. Beat 2 minutes at high speed. Spread half of batter in each greased and lined pan. Bake cakes one at a time on middle rack of oven.

Bake at 350°F. for 14 to 20 minutes or until cake springs back when touched lightly in center. DO NOT OVERBAKE. Immediately invert cake onto sugared towel; carefully remove waxed paper. Starting at shorter end, roll up cake in towel; cool completely on wire rack. Repeat with remaining cake.

Carefully unroll cooled cakes; remove towels. Carefully spread each cake with 1 quart ice cream; roll up again, rolling loosely to incorporate filling. Wrap each in foil; freeze until firm. To serve, cut into 1-inch slices; drizzle with fudge topping. Store in freezer.

2 cake rolls; 10 servings each.

TIP:

* If only one 15x10x1-inch baking pan is available, set half of batter aside; bake second cake immediately after first cake is removed from pan.

HIGH ALTITUDE – Above 3500 Feet:
No change.

NUTRITION INFORMATION PER SERVING:

1/20 OF RECIPE		PERCENT U.S. RDA	
CALORIES	390	PROTEIN	10%
PROTEIN	7 g	VITAMIN A	10%
CARBOHYDRATE	50 g	VITAMIN C	*
DIETARY FIBER	2 g	THIAMINE	6%
FAT	18 g	RIBOFLAVIN	15%
POLYUNSAT.	1 g	NIACIN	4%
SATURATED	9 g	CALCIUM	15%
CHOLESTEROL	120 mg	IRON	10%
SODIUM	240 mg		
POTASSIUM	310 mg		

DIETARY EXCHANGES: 2 Starch, 1-1/2 Fruit, 3 Fat

Use brightly colored candied fruits, such as red and green cherries or candied pineapple, to make this easy and attractive dessert. It's great to have in the freezer for unexpected guests.

Spumoni Loaf

- 1 pint raspberry or orange sherbet, softened
- 1 pint vanilla ice milk
- 1/2 cup diced mixed candied fruits

Line 8x4-inch loaf pan with foil. With back of spoon, evenly spread sherbet to line bottom and 2 inches up sides of foil-lined pan. Cover; freeze until firm, about 1 hour.

Soften ice milk; stir in candied fruits. Spoon into sherbet-lined pan, spreading evenly. Freeze 8 hours or overnight until firm. Invert onto chilled platter; remove foil. Let stand 10 minutes before slicing. 8 servings.

NUTRITION INFORMATION PER SERVING:

1/8 OF RECIPE		PERCENT U.S. RDA	
CALORIES	150	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	2%
CARBOHYDRATE	30 g	VITAMIN C	8%
DIETARY FIBER	0 g	THIAMINE	2%
FAT	2 g	RIBOFLAVIN	6%
POLYUNSAT.	0 g	NIACIN	*
SATURATED	1 g	CALCIUM	8%
CHOLESTEROL	8 mg	IRON	*
SODIUM	65 mg		
POTASSIUM	170 mg		

DIETARY EXCHANGES: 1 Starch, 1 Fruit

EXTRA-EASY RECIPE

As one of our tasters commented, these easy no-bake cookies "taste like Christmas." The mixture will seem crumbly at first, but when pressed firmly, it will hold its shape.

Almond Cardamom Balls

- 1 cup slivered almonds, toasted*
- 1/3 cup sugar
- 1 teaspoon cardamom
- 1 teaspoon grated orange peel
- 1 (8-oz.) pkg. whole pitted dates**
- 2 tablespoons sugar
- 1/2 teaspoon cardamom

FOOD PROCESSOR DIRECTIONS:
In food processor bowl with metal blade, combine almonds, 1/3 cup sugar, 1 teaspoon cardamom, orange peel and dates. Process until smooth. Firmly press into 3/4-inch balls. In small bowl, combine 2 tablespoons sugar and 1/2 teaspoon cardamom. Roll balls in sugar mixture. 3 dozen cookies.

TIPS:

* To toast almonds, spread on cookie sheet; bake at 375°F. for 5 to 10 minutes or until light golden brown, stirring occasionally. Or, spread in thin layer in microwave-safe pie pan. Microwave on HIGH for 3 to 4 minutes or until light golden brown, stirring frequently.

** Do not substitute packaged pre-chopped dates. They have a light sugar coating that will cause the cookie mixture to be too crumbly.

NUTRITION INFORMATION PER SERVING:

1 COOKIE		PERCENT U.S. RDA	
CALORIES	50	PROTEIN	*
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	7 g	VITAMIN C	*
DIETARY FIBER	1 g	THIAMINE	*
FAT	2 g	RIBOFLAVIN	*
POLYUNSAT.	0 g	NIACIN	*
SATURATED	0 g	CALCIUM	*
CHOLESTEROL	0 mg	IRON	*
SODIUM	0 mg		
POTASSIUM	70 mg		

DIETARY EXCHANGES: 1/2 Fruit, 1/2 Fat

EXTRA-EASY RECIPE

Fresh fruit is attractively arranged to resemble poinsettias on top of these refreshing yogurt desserts.

Frozen Fruit Poinsettia Cups



(pictured on right)

- 2 (8-oz.) containers strawberry or any fruit-flavored lowfat yogurt**
- 1 (8¼-oz.) can crushed pineapple in heavy syrup, undrained**
- Red food color, if desired**
- 10 strawberries, thinly sliced lengthwise**
- 1 kiwifruit, peeled, sliced, quartered**
- Grated lemon peel**

Line 10 muffin cups with foil baking cups. In food processor bowl with metal blade or blender container, combine yogurt, pineapple and food color; process until smooth. Fill muffin cups $\frac{3}{4}$ full with yogurt mixture. Freeze 2 hours or until firm.

To serve, arrange strawberries and kiwifruit on top of each cup and place lemon peel in center to resemble poinsettia. Let stand at room temperature 30 minutes before serving. 10 servings.

NUTRITION INFORMATION PER SERVING:

1/10 OF RECIPE		PERCENT U.S. RDA	
CALORIES	70	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	•
CARBOHYDRATE	15 g	VITAMIN C	36%
DIETARY FIBER	1 g	THIAMINE	2%
FAT	1 g	RIBOFLAVIN	6%
POLYUNSAT.	0 g	NIACIN	•
SATURATED	0 g	CALCIUM	8%
CHOLESTEROL	2 mg	IRON	•
SODIUM	25 mg		
POTASSIUM	170 mg		
DIETARY EXCHANGES: 1 Fruit			

Frozen Fruit Poinsettia Cups





Two layers of satiny fudge are swirled together in this festive holiday confection.

Chocolate Cherry Swirled Fudge



(pictured on cover)

- 2½ cups sugar
- ½ cup margarine or butter
- 1 (5-oz.) can (⅔ cup) evaporated milk
- 1 (7-oz.) jar (2 cups) marshmallow creme
- 1 (6-oz.) pkg. (1 cup) semi-sweet chocolate chips
- ⅓ cup slivered almonds
- 10 oz. almond bark or vanilla-flavored candy coating, cut into pieces
- ½ cup chopped Pillsbury Glace (candied) Red Cherries (from 16-oz. pkg.)
- ¼ teaspoon almond extract
- 6 drops red food color

Line 13x9-inch pan with foil so that foil extends over sides of pan; butter foil. In medium saucepan, combine sugar, margarine and milk. Bring to a boil over medium heat, stirring constantly. Continue boiling 3 minutes over medium heat, stirring constantly. Remove from heat. Add marshmallow creme; blend well. Spoon half of mixture into small bowl. Add chocolate chips to mixture in bowl; stir until smooth. Stir in almonds. Add almond bark to mixture in saucepan; blend until smooth. Stir in cherries, almond extract and food color. Pour chocolate mixture evenly into foil-lined pan. Spoon cherry mixture evenly over top. Pull knife through layers while gently turning and lifting to marble. Refrigerate until firm.

Remove fudge from pan by lifting foil; remove foil from fudge. Using large knife, cut into squares. Store in refrigerator.

48 squares (about 3 pounds).

NUTRITION INFORMATION PER SERVING:

1 SQUARE		PERCENT U.S. RDA	
CALORIES	130	PROTEIN	*
PROTEIN	1 g	VITAMIN A	2%
CARBOHYDRATE	20 g	VITAMIN C	*
DIETARY FIBER	1 g	THIAMINE	*
FAT	6 g	RIBOFLAVIN	2%
POLYUNSAT.	1 g	NIACIN	*
SATURATED	2 g	CALCIUM	2%
CHOLESTEROL	2 mg	IRON	*
SODIUM	35 mg	*Less than 2% U.S. RDA	
POTASSIUM	50 mg		
DIETARY EXCHANGES: 1-1/2 Fruit, 1 Fat			

Chocolate cookie pieces add a wonderful texture to this creamy white fudge.

Cookies 'n Creme Fudge



- 2½ cups sugar
- ½ cup margarine or butter
- 1 (5-oz.) can (⅔ cup) evaporated milk
- 1 (7-oz.) jar (2 cups) marshmallow creme
- 8 oz. almond bark or vanilla-flavored candy coating, cut into pieces
- 1 teaspoon vanilla
- 12 chocolate creme-filled sandwich cookies, broken into bite-sized pieces

Line 8-inch-square pan with foil so that foil extends over sides of pan; butter foil.

In large heavy duty saucepan, combine sugar, margarine and milk. Bring to a boil over medium heat, stirring constantly. Continue boiling 3 minutes over medium heat, stirring constantly. Remove from heat. Add marshmallow creme, candy coating and vanilla; blend until smooth. Pour half of mixture into foil-lined pan. Sprinkle cookie pieces over entire surface. Top with remaining mixture. Cool to room temperature. Refrigerate 1 to 2 hours or until set.

Remove fudge from pan by lifting foil; remove foil from fudge. Using large knife, cut into squares. Store in refrigerator.

36 squares (about 1½ pounds).

NUTRITION INFORMATION PER SERVING:

1 SQUARE		PERCENT U.S. RDA	
CALORIES	150	PROTEIN	*
PROTEIN	1 g	VITAMIN A	2%
CARBOHYDRATE	25 g	VITAMIN C	*
DIETARY FIBER	0 g	THIAMINE	*
FAT	6 g	RIBOFLAVIN	2%
POLYUNSAT.	1 g	NIACIN	*
SATURATED	2 g	CALCIUM	2%
CHOLESTEROL	4 mg	IRON	*
SODIUM	60 mg		
POTASSIUM	35 mg		
*Less than 2% U.S. RDA			
DIETARY EXCHANGES: 1/2 Starch, 1 Fruit, 1 Fat			

EXTRA-EASY RECIPE

Who would ever guess that these ornate cookies started out with a package of store-bought cookies and a can of frosting?

Kaleidoscope Cookies

- 1 can Pillsbury Vanilla Frosting Supreme®
- Food color
- 1 pkg. purchased cookies such as vanilla wafers, chocolate wafer cookies or ginger snaps

Divide frosting into 3 small bowls; add desired colors to two bowls and stir to blend. Place frostings in pastry bags with small writing tips or in small resealable plastic bags with very small hole cut in corner for piping.

Decorate one cookie at a time. Pipe dollop of desired color frosting on cookie; spread with knife. Pipe different color frosting over frosted cookie in a spiral pattern starting from center, or in parallel lines on opposite edges. Using toothpick, draw lines outward through frosting starting at center of cookie, as shown in diagrams. Yield will vary based on type and size of cookies.

NUTRITION INFORMATION:

Not possible to calculate because of recipe variables.



Diagram for Kaleidoscope Cookies

This luscious English-inspired dessert is easy on the cook.

Strawberry Orange Trifle



- 1 (4¾-oz.) pkg. vanilla pudding and pie filling mix
- 3 cups milk
- 1 tablespoon grated orange peel
- 8 cups angel food cake cubes (about 13-oz. cake)
- 3 tablespoons orange-flavored liqueur or orange juice concentrate
- 1 (21-oz.) can strawberry fruit pie filling
- 1 (11-oz.) can mandarin orange segments, drained

Prepare pudding as directed on package using 3 cups milk. Remove from heat; stir in orange peel. Cover surface of pudding with waxed paper or plastic wrap; cool 15 minutes.

Line bottom of 2½ or 3-quart trifle bowl or glass bowl with ½ of the cake cubes; drizzle with 1 tablespoon of the liqueur. Spoon ⅓ of pudding over top; spoon ⅓ of strawberry filling over pudding. Top with ⅓ of orange segments. Repeat layers 2 more times. Cover; refrigerate 3 hours or overnight. Garnish as desired. Store in refrigerator. 16 servings.

NUTRITION INFORMATION PER SERVING:

1/16 OF RECIPE		PERCENT U.S. RDA	
CALORIES	180	PROTEIN	4%
PROTEIN	3 g	VITAMIN A	4%
CARBOHYDRATE	26 g	VITAMIN C	6%
DIETARY FIBER	1 g	THIAMINE	4%
FAT	1 g	RIBOFLAVIN	8%
POLYUNSAT.	0 g	NIACIN	2%
SATURATED	1 g	CALCIUM	6%
CHOLESTEROL	4 mg	IRON	2%
SODIUM	125 mg	*Less than 2% U.S. RDA	
POTASSIUM	130 mg		
DIETARY EXCHANGES: 1 Starch, 1 Fruit, 1 Fat			

Cheese cutouts, in holiday shapes, add a festive finishing touch.

Individual Cheesy Apple Crisps



(pictured on right)

- 3 slices (.75 oz. each) Cheddar cheese
- 4 cups (4 medium) sliced peeled apples
- ½ cup sugar
- ½ teaspoon cinnamon
- 1 tablespoon lemon juice
- ½ cup Pillsbury BEST® All Purpose or Unbleached Flour
- ½ cup rolled oats
- ¼ cup firmly packed brown sugar
- ¼ cup margarine or butter

Heat oven to 375°F. With holiday-shaped cookie cutters, cut 2 shapes from each cheese slice. Cover; refrigerate. Chop remaining cheese scraps; set aside.

In large bowl, combine apples, sugar, cinnamon and lemon juice; toss to coat apple slices. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, rolled oats and brown sugar. Using pastry blender or fork, cut in margarine until mixture is the consistency of coarse crumbs. Spoon apple mixture into each of 6 ungreased 6-oz. custard cups. Top with chopped cheese; sprinkle with crumb mixture. Place cups in 15x10x1-inch baking pan.

Bake at 375°F. for 18 to 25 minutes or until apples are tender and topping is golden brown. Top each with cheese cutout; bake an additional 1 to 2 minutes or until cheese begins to melt. 6 servings.

NUTRITION INFORMATION PER SERVING:

1/16 OF RECIPE		PERCENT U.S. RDA	
CALORIES	320	PROTEIN	8%
PROTEIN	5 g	VITAMIN A	8%
CARBOHYDRATE	47 g	VITAMIN C	4%
DIETARY FIBER	2 g	THIAMINE	10%
FAT	12 g	RIBOFLAVIN	6%
POLYUNSAT.	3 g	NIACIN	4%
SATURATED	4 g	CALCIUM	10%
CHOLESTEROL	11 mg	IRON	6%
SODIUM	160 mg		
POTASSIUM	170 mg		
DIETARY EXCHANGES: 2 Starch, 1 Fruit, 2 Fat			



For a new flavor twist, nutmeg and a glaze have been added to this traditional feathery-light pastry.

Nutmeg Rosettes



ROSETTES

- 2 eggs
- 1 tablespoon sugar
- ½ teaspoon nutmeg
- ¼ teaspoon salt
- 1 cup Pillsbury BEST®
All Purpose or Unbleached
Flour
- 1 cup milk
- ¼ teaspoon vanilla
- Oil for deep frying

GLAZE

- 1 cup powdered sugar
- ½ teaspoon vanilla
- 2 to 3 tablespoons milk
- Nutmeg

Beat eggs slightly in medium bowl. Add sugar, ½ teaspoon nutmeg and salt; blend well. Lightly spoon flour into measuring cup; level off. Add flour and 1 cup milk alternately, blending until smooth. Stir in vanilla.

In deep fryer or heavy saucepan, heat 3 to 4 inches oil to 365°F. Place rosette iron in hot oil for 30 to 60 seconds or until iron is hot. Gently dip hot iron into batter. DO NOT ALLOW BATTER TO RUN OVER TOP OF IRON. Return iron to hot oil, immersing completely for 25 to 30 seconds or until rosette is crisp and lightly browned.* Remove from oil; allow oil to drip off. Gently slip rosette off iron onto paper towel, using fork if necessary. Cool completely.

In small bowl, combine powdered sugar, vanilla and enough milk for desired dipping consistency; blend until smooth. Gently dip top edges of rosettes (not rounded bottoms) into icing. Sprinkle with nutmeg. Allow to dry, icing side up. Store in tightly covered container, making sure sides do not touch. 4 dozen rosettes.

TIP:

* If rosettes drop from mold, oil is too hot. If rosettes are soft, increase frying time.

NUTRITION INFORMATION PER SERVING:

1 ROSETTE		PERCENT U.S. RDA
CALORIES	60	PROTEIN
PROTEIN	1 g	VITAMIN A
CARBOHYDRATE	5 g	VITAMIN C
DIETARY FIBER	0 g	THIAMINE
FAT	4 g	RIBOFLAVIN
POLYUNSAT.	2 g	NIACIN
SATURATED	1 g	CALCIUM
CHOLESTEROL	9 mg	IRON
SODIUM	15 mg	*Less than 2% U.S. RDA
POTASSIUM	15 mg	
DIETARY EXCHANGES: 1/2 Fruit, 1 Fat		

The color of the filling of these delectable bars will become less intense as they bake, so add a little extra food color.

Peppermint Cheesecake Bars



CRUST

- 2 cups crushed creme-filled
chocolate sandwich cookies
(about 20 cookies)
- ¼ cup margarine or butter,
melted

FILLING

- 1 (8-oz.) pkg. cream cheese,
softened
- 3 tablespoons flour
- 1 (14-oz.) can sweetened
condensed milk
- ½ teaspoon peppermint extract
- 2 eggs
- 5 to 8 drops red or green food
color
- 2 tablespoons crushed
peppermint candy or 12 to
24 candy mint curls or
wedges, if desired*

Heat oven to 325°F. In small bowl, combine crust ingredients; mix well. Press in bottom of ungreased 13x9-inch pan.

In medium bowl, beat cream cheese until fluffy. Add flour; blend well. Add milk; beat until smooth. Add peppermint extract, eggs and desired amount of food color; beat until well blended. Pour into crust-lined pan.

Bake at 325°F. for 25 to 30 minutes or until center is set. Cool completely. Cut into bars; garnish with candy. 48 bars.

TIPS:

* To crush peppermint candy, place in double thickness of heavy-duty plastic bags; seal. Place on cutting board; hit with hammer to crush.

To make candy mint garnishes, use foil-wrapped rectangular layered chocolate mints; candy must be at room temperature. To make curls, carefully draw a vegetable peeler at an angle across the chocolate. To make wedges, using a small sharp knife, cut each unwrapped candy into four triangles.

NUTRITION INFORMATION PER SERVING:

1 BAR		PERCENT U.S. RDA
CALORIES	90	PROTEIN 2%
PROTEIN	2 g	VITAMIN A 2%
CARBOHYDRATE	10 g	VITAMIN C *
DIETARY FIBER	0 g	THIAMINE *
FAT	5 g	RIBOFLAVIN 4%
POLYUNSAT.	0 g	NIACIN *
SATURATED	2 g	CALCIUM 4%
CHOLESTEROL	20 mg	IRON *
SODIUM	65 mg	
POTASSIUM	50 mg	

DIETARY EXCHANGES: 1/2 Starch, 1 Fat

Colorful candies can be added to the garland piping for a more festive cookie tree.

Cookie Christmas Tree

1 (18-oz.) container Pillsbury Oven Lovin'® Refrigerated Cookies with Hershey's® Semi-Sweet Chocolate Chips

GLAZE

- 1/2 cup powdered sugar
- 1/4 teaspoon vanilla
- 3 drops green, red or yellow food color
- 2 to 3 teaspoons milk

Heat oven to 350°F. Line large cookie sheet with foil. Divide dough into 23 pieces. Arrange 1/2 inch apart on foil-lined cookie sheet as shown in diagram to form tree shape. Flatten dough slightly.

Bake at 350°F. for 13 to 21 minutes or until golden brown. Cool completely; remove from foil and transfer to large tray or foil-covered cardboard.

In small bowl, combine all glaze ingredients, adding enough milk for desired piping consistency; blend until smooth. Place in pastry bag with writing tip or in small resealable plastic bag with very small hole cut in corner for piping. Pipe over tree to resemble garland. 23 servings.

NUTRITION INFORMATION PER SERVING:

1/23 OF RECIPE		PERCENT U.S. RDA
CALORIES	110	PROTEIN 2%
PROTEIN	2 g	VITAMIN A *
CARBOHYDRATE	16 g	VITAMIN C *
DIETARY FIBER	0 g	THIAMINE 2%
FAT	5 g	RIBOFLAVIN 2%
POLYUNSAT.	1 g	NIACIN 2%
SATURATED	2 g	CALCIUM *
CHOLESTEROL	2 mg	IRON 2%
SODIUM	70 mg	
POTASSIUM	35 mg	

DIETARY EXCHANGES: 1/2 Starch, 1/2 Fruit, 1 Fat



Diagram for Cookie Christmas Tree

Here's a fun cake to serve for a child's December birthday.

Red-Nosed Reindeer Cake



(pictured on right)

CAKE

- 1 pkg. Pillsbury Plus[®] Cake Mix, any flavor
- Water
- Oil
- Eggs

FROSTING AND DECORATING

- 1 can Pillsbury Vanilla Swirl[™] Frosting with Fudge Glaze
- 1 can Pillsbury Milk Chocolate or Chocolate Fudge Frosting Supreme[®]
- 1 large red gumdrop
- 1 large white gumdrop
- 1 large black gumdrop

Heat oven to 350°F. Grease and flour 13x9-inch pan. Prepare and bake cake mix according to package directions. Cool 15 minutes. Carefully invert cake from pan; cool completely. Wrap; freeze 2 hours or until firm.

Cover 17x17-inch heavy cardboard with foil. Set swirl packet aside. In large bowl, combine frostings from both cans; blend well. Cut and assemble cake pieces on foil-covered cardboard as shown in diagram. Frost top and sides of frozen cake. Flatten red gumdrop with rolling pin; place near bottom of cake for nose. Cut white gumdrop in half. Flatten each half; place on cake for eyes. Cut 2 small pieces from black gumdrops and place on white gumdrop eyes for pupils. With swirl packet, pipe antlers and eye lashes on reindeer. 12 servings.

HIGH ALTITUDE - Above 3500 Feet: See package for directions.

NUTRITION INFORMATION PER SERVING:

1/12 OF RECIPE (YELLOW CAKE)		PERCENT U.S. RDA	
CALORIES	560	PROTEIN	4%
PROTEIN	4 g	VITAMIN A	•
CARBOHYDRATE	83 g	VITAMIN C	•
DIETARY FIBER	2 g	THIAMINE	6%
FAT	24 g	RIBOFLAVIN	8%
POLYUNSAT.	6 g	NIACIN	4%
SATURATED	6 g	CALCIUM	6%
CHOLESTEROL	54 mg	IRON	4%
SODIUM	430 mg	*Less than 2% U.S. RDA	
POTASSIUM	120 mg		
DIETARY EXCHANGES: 1 Starch, 4-1/2 Fruit, 5 Fat			

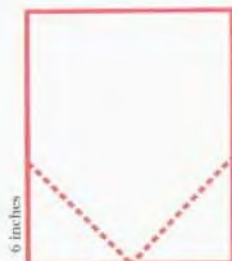


Diagram for Red-Nosed Reindeer Cake



CLASSIC KNOW-HOW™

How to Shape a Coffee Cake

Elaborate looking, but easy to do.

Your guests will be impressed when you serve **Triple Almond Apricot Coffee Cake** for a holiday breakfast or brunch. It's a feast for the eyes as well as the taste buds: slashed twists radiate from the center, exposing the apricot and almond-dotted filling. But despite its elaborate appearance, this intricate coffee cake shape is truly easy to make.



Step 1. Prepare the filling and dough according to the recipe on page 45. Once you've layered the dough and filling in a greased pan, make light indentations in the dough with a table knife to divide the circle into 16 equal parts, being careful not to cut the dough. These indentations will serve as a cutting guide.



Step 2. Lightly place 2-inch diameter glass in the center of the circle. With a sharp knife, begin at the glass and cut through all the layers of dough and filling to the outside edge of the circle, following the indentations. Repeat until you've formed 16 pie-shaped wedges.

Step 3. Gently twist each wedge five times, forming a spiral. Remove the glass, cover the dough loosely with plastic wrap and a cloth towel, and let it rise in a warm place.



This impressive coffee cake looks complicated, but it's not.

Triple Almond Apricot Coffee Cake



(pictured on left)

FILLING

- 1 (3½-oz.) tube (⅓ cup) almond paste, softened
- ¼ cup margarine or butter, softened
- ¼ cup flour
- 2 tablespoons sugar
- 1 tablespoon milk
- 1 teaspoon almond extract
- 1 (6-oz.) pkg. dried apricots, chopped
- ⅓ cup chopped slivered almonds

DOUGH

- 1 pkg. Pillsbury Hot Roll Mix
- 2 tablespoons sugar
- 1 cup water, heated to 120 to 130°F.
- 2 tablespoons margarine or butter, softened
- 1 egg
- 1 egg, beaten
- ⅓ cup sliced almonds
- 2 tablespoons apricot preserves, melted

In small bowl, combine all filling ingredients except apricots and slivered almonds; beat until smooth. Stir in apricots and almonds. Set aside.

Grease 12-inch pizza pan. In large bowl, combine flour mixture with yeast from foil packet and 2 tablespoons sugar. Stir in *hot* water, 2 tablespoons margarine and 1 egg until dough pulls away from sides of bowl. Turn dough out onto lightly floured surface. With greased or floured hands, shape dough into a ball. Knead dough for 5 minutes until smooth, sprinkling with additional flour if necessary to reduce stickiness. Cover with large bowl; let rest 5 minutes.

Divide dough into 3 equal parts; shape into balls. On lightly floured surface, roll out 1 ball to 12-inch circle. Place in greased pan. Spread with half of filling. Roll out second ball of dough to 12-inch circle; place on top of first circle. Spread with remaining filling. Roll out third ball of dough to 12-inch circle; place on top.

Using a table knife, make a light indentation to divide the dough circle into 16 equal parts, being careful not to cut the dough. Place 2-inch glass or biscuit cutter in center of circle (do not cut through dough). With sharp knife, cut on indentations from edge of glass to outside edge of pan, forming 16 pie-shaped wedges. Gently twist each wedge 5 times to form spiral pattern.

Remove glass. Cover dough loosely with plastic wrap and cloth towel.* Let rise in warm place (80 to 85°F.) for 30 minutes or until almost doubled in size.

Heat oven to 350°F. Uncover dough. Brush coffee cake with beaten egg. Sprinkle with sliced almonds. Bake at 350°F. for 30 to 40 minutes or until golden brown. Heat apricot preserves in small saucepan. Brush over coffee cake immediately after baking. Serve warm. 16 servings.

TIP:

* At this point, dough can be refrigerated overnight. Dough may rise in refrigerator. If necessary, let dough stand at room temperature before baking until almost doubled in original size. Bake as directed.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION PER SERVING:

1/16 OF RECIPE		PERCENT U.S. RDA	
CALORIES	250	PROTEIN	10%
PROTEIN	6 g	VITAMIN A	20%
CARBOHYDRATE	36 g	VITAMIN C	*
DIETARY FIBER	2 g	THIAMINE	15%
FAT	9 g	RIBOFLAVIN	15%
POLYUNSAT.	2 g	NIACIN	10%
SATURATED	1 g	CALCIUM	4%
CHOLESTEROL	20 mg	IRON	10%
SODIUM	260 mg	*Less than 2% U.S. RDA	
POTASSIUM	270 mg		

DIETARY EXCHANGES: 2 Starch, 1/2 Fruit, 1 Fat

This luscious pie has a unique crust and a creamy filling brimming with the flavors of the season. It definitely says "Christmas."

Holly and Eggnog Pie



(pictured on cover and p. 48)

CRUST

- 1 (15-oz.) pkg. Pillsbury All Ready Pie Crusts
- 1 egg, separated
- 6 drops red food color
- 6 drops green food color

FILLING

- 1 envelope unflavored gelatin
- 1½ cups eggnog
- 1 cup powdered sugar
- ¼ cup margarine or butter, softened
- 2 (8-oz.) pkg. cream cheese, softened
- ¼ teaspoon nutmeg
- ½ teaspoon rum extract

Allow both crust pouches to stand at room temperature for 20 minutes. Heat oven to 450°F. Prepare pie crust according to package directions for *unfilled one-crust pie* using 9-inch pie pan. Trim dough even with edge of pan. To make decorative edge, using 2-inch holly leaf-shaped cutter or sharp knife and leaf pattern, cut 16 leaves from remaining crust. From dough scraps, make twenty-four ¼-inch balls. Beat egg white in small bowl. Brush edge of crust with egg white. Brush bottoms of leaves and balls with egg white and arrange around edge of crust to resemble holly leaves and berries.

Place half of egg yolk in each of 2 custard cups. Add red food color to one and green food color to the other; mix well. With small brush, paint green mixture on leaves; paint red mixture on berries. Bake at 450°F. for 9 to 11 minutes or until lightly browned. Cool completely.

In small saucepan, evenly sprinkle gelatin over ½ cup of the eggnog; let stand 1 minute to soften gelatin. Cook over medium heat, stirring constantly until gelatin is dissolved. Remove from heat; set aside. In large mixer bowl, combine powdered sugar, margarine and cream cheese. Beat at low speed until light and fluffy. Gradually add nutmeg, rum extract, gelatin mixture and remaining eggnog. Beat on high speed until smooth. Refrigerate 15 minutes or until mixture mounds slightly when stirred; pour into cooled crust. Refrigerate until firm, about 4 hours. If desired, sprinkle with nutmeg. Store in refrigerator. 10 servings.

TIPS:

If desired, cut and paint additional holly leaves and berries to decorate surface of pie. Bake on ungreased cookie sheet at 450°F. for 4 minutes or until lightly browned. Position on pie as desired.

Unused pie crust dough can be baked into sweet treats. Using 2-inch cookie cutters, cut dough into desired shapes; sprinkle with sugar, colored sugar or a cinnamon-sugar mixture. Bake on ungreased cookie sheet at 450°F. for 5 to 8 minutes or until light golden brown.

NUTRITION INFORMATION PER SERVING:

1/10 OF RECIPE		PERCENT U.S. RDA	
CALORIES	420	PROTEIN	10%
PROTEIN	7 g	VITAMIN A	20%
CARBOHYDRATE	30 g	VITAMIN C	*
DIETARY FIBER	0 g	THIAMINE	*
FAT	31 g	RIBOFLAVIN	10%
POLYUNSAT.	3 g	NIACIN	*
SATURATED	15 g	CALCIUM	8%
CHOLESTEROL	89 mg	IRON	4%
SODIUM	310 mg	*Less than 2% U.S. RDA	
POTASSIUM	135 mg		
DIETARY EXCHANGES: 1 Starch, 1 Fruit, 6 Fat			



Pattern for Leaf on Holly and Eggnog Pie
(actual size)

Like snowflakes, every pie will be unique.

Raspberries and Cream Snowflake Pie



(pictured on p. 49)

- 1 (15-oz.) pkg. Pillsbury All Ready Pie Crusts
- 1 (21-oz.) can raspberry fruit pie filling
- 1 (8-oz.) pkg. cream cheese, softened
- 1 (14-oz.) can sweetened condensed milk
- $\frac{1}{3}$ cup lemon juice
- $\frac{1}{2}$ teaspoon almond extract
- $\frac{1}{2}$ to 1 teaspoon powdered sugar

Allow both crust pouches to stand at room temperature for 15 to 20 minutes. Heat oven to 450°F. Prepare 1 crust according to package directions for *unfilled one-crust pie* using 9-inch pie pan. Bake at 450°F. for 9 to 11 minutes or until lightly browned; cool.

To make snowflake crust, unfold remaining crust onto ungreased cookie sheet; remove plastic sheets. Cut crust into $7\frac{1}{2}$ -inch-diameter circle; discard scraps. Refold circle into fourths on cookie sheet. With knife, cut designs from folded and curved edges; discard scraps. Unfold. Bake at 450°F. for 6 to 8 minutes or until lightly browned; cool completely.

Reserve $\frac{1}{2}$ cup raspberry filling; spoon remaining filling into cooled crust in pan. In large bowl, beat cream cheese until light and fluffy. Add milk; blend well. Add lemon juice and almond extract; stir until thickened. Spoon over raspberry filling in crust. Refrigerate 1 hour. Spoon reserved raspberry filling around edge of pie; place snowflake crust on top. Refrigerate several hours. Just before serving, sprinkle with powdered sugar. Store in refrigerator. 8 servings.

NUTRITION INFORMATION PER SERVING:

1/8 OF RECIPE		PERCENT U.S. RDA	
CALORIES	530	PROTEIN	10%
PROTEIN	8 g	VITAMIN A	10%
CARBOHYDRATE	67 g	VITAMIN C	8%
DIETARY FIBER	0 g	THIAMINE	4%
FAT	26 g	RIBOFLAVIN	15%
POLYUNSAT.	2 g	NIACIN	2%
SATURATED	13 g	CALCIUM	20%
CHOLESTEROL	59 mg	IRON	6%
SODIUM	320 mg		
POTASSIUM	270 mg		

DIETARY EXCHANGES: 2 Starch, 2-1/2 Fruit, 5 Fat

Cook's Note

SALLY PETERS

"The children and I bake and decorate dozens and dozens of Christmas cookies and then give them away to friends, relatives and neighbors. We often spend Christmas Eve day delivering plates or trays of cookies and spend a few minutes at each house visiting.

The kids put out ginger cookies (they must be *ginger*), milk and a note for Santa by the fireplace. They also include a carrot for Rudolf each year.

Each of the kids has a small decorated Christmas tree in their bedroom. Santa always leaves 1 small gift under that tree. They are very excited on Christmas morning to realize that Santa was 'actually in their room!'

We spend Christmas Eve with my family at my parents' home. After dinner and before opening gifts, we sing Christmas carols together, read the Christmas story from the Bible and the kids (my kids plus their cousins) put on a special Christmas play. They begin preparing for the play as early as July, writing a script, creating costumes and rehearsing their parts."





Cook's Note

KAREN GOODSELL

"To make Christmas shopping a little easier and fun, several years ago I started giving theme gifts to people. For example, every year my mom gets something in a soldier/nutcracker motif, my mother-in law likes St. Nicholas/Old Santa Claus, my sister collects penguins and my sister-in-law, angels. Some of the gifts have been decorations, ornaments, placemats, dishes, stationary items and cookie jars. Each person has a continuously growing collection of their trademark theme, plus I enjoy finding something different each year."

**Pictured: Holly and Eggnog Pie p. 46,
Raspberries and Cream Snowflake Pie p.47**

This tempting coffee cake is of German origin. Serve it for breakfast, brunch or even as a dessert.

Streusel and Cream Pear Kuchen



CAKE

- 4 small pears, peeled, halved*
- ¼ cup lemon juice
- 1 pkg. Pillsbury Hot Roll Mix, reserving ⅓ cup flour mixture
- ¼ cup sugar
- ½ teaspoon cinnamon
- 1 cup water, heated to 120 to 130°F.
- ¼ cup margarine or butter, softened
- 1 egg

FILLING

- 1 (8-oz.) pkg. cream cheese, softened
- ½ cup sugar
- 2 tablespoons flour
- 2 eggs
- 1 tablespoon lemon juice

STREUSEL

- ⅓ cup firmly packed brown sugar
- Reserved ⅓ cup flour mixture
- ⅓ cup chopped pecans
- ½ teaspoon cinnamon
- 3 tablespoons margarine or butter
- 1 tablespoon sugar
- ½ teaspoon cinnamon

In large saucepan, combine pears, ¼ cup lemon juice and enough water to cover tops of pears. Bring to a boil. Reduce heat; cover and simmer for 10 minutes or until tender. Drain pears; set aside.

Grease two 9-inch round cake pans or springform pans. In large bowl, combine flour mixture (reserve ⅓ cup for streusel) with yeast from foil packet, ¼ cup sugar and

½ teaspoon cinnamon. Stir in *hot* water, ¼ cup margarine and 1 egg until well combined; dough will be soft and sticky. Divide dough evenly between greased pans; pat out dough to cover bottoms of pans. Cover with plastic wrap and cloth towel. Let rise in warm place (80 to 85°F.) for 30 minutes.

Meanwhile, in small bowl combine all filling ingredients. Beat at medium speed until smooth; set aside. In another small bowl, combine brown sugar, reserved ⅓ cup flour mixture, pecans and ½ teaspoon cinnamon; mix well. Cut in 3 tablespoons margarine until crumbly. Set aside.

Heat oven to 375°F. Uncover dough. With lightly floured hands, gently pat edges of dough halfway up sides of pans. Pour filling evenly over dough in each pan. Sprinkle streusel mixture evenly over each filling. Thinly slice pear halves lengthwise, keeping slices together. Place four halves, rounded side up, on top of streusel mixture in each pan. In small bowl, combine 1 tablespoon sugar and ½ teaspoon cinnamon; sprinkle over pear halves.

Bake at 375°F. for 25 to 35 minutes or until edges of kuchen are golden brown and filling is set. If desired, sprinkle with powdered sugar just before serving. Serve warm. Store in refrigerator.**
2 coffee cakes (8 servings each).

TIPS:

* One 29-oz. can pear halves can be substituted for fresh pears. Omit ¼ cup lemon juice and cooking step. Drain canned pear halves well before slicing and placing on streusel.

** To freeze coffee cake, wrap tightly in foil and store up to 3 months in freezer. To reheat, thaw to room temperature. Heat in foil at 350°F. for 15 minutes or until warm.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION PER SERVING:

1/16 OF RECIPE		PERCENT U.S. RDA	
CALORIES	300	PROTEIN	10%
PROTEIN	6 g	VITAMIN A	10%
CARBOHYDRATE	39 g	VITAMIN C	2%
DIETARY FIBER	2 g	THIAMINE	15%
FAT	13 g	RIBOFLAVIN	15%
POLYUNSAT.	2 g	NIACIN	8%
SATURATED	4 g	CALCIUM	2%
CHOLESTEROL	55 mg	IRON	8%
SODIUM	310 mg		
POTASSIUM	125 mg		

DIETARY EXCHANGES: 2 Starch, 1/2 Fruit, 2 Fat

A glistening red sauce complements this moist rich cake. For the best flavor, we suggest using freshly squeezed lemon juice when preparing the sauce.

Pound Cake with Raspberry Lemon Sauce



CAKE

- 1 pkg. Pillsbury Plus® Yellow Cake Mix
- 1 (3.4-oz.) pkg. vanilla instant pudding mix
- 1 cup water
- ¾ cup margarine or butter, softened
- 2 tablespoons powdered sugar
- 4 eggs

SAUCE

- ½ cup sugar
- 2 tablespoons cornstarch
- 1 (10-oz.) pkg. frozen raspberries with syrup, thawed and drained, reserving liquid
- Water
- 2 tablespoons margarine or butter
- 1 teaspoon grated lemon peel
- 2 tablespoons lemon juice
- Red food color, if desired

Heat oven to 350°F. Generously grease and flour 12-cup Bundt® pan. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at medium speed. Pour batter into greased and floured pan. Bake at 350°F. for 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool 30 minutes; invert onto serving plate.

To make sauce, in medium saucepan combine sugar and cornstarch; mix well. Add water to reserved liquid from raspberries to make 1 cup; gradually stir into sugar mixture in saucepan. Cook over medium heat until mixture boils and thickens, stirring constantly. Remove from heat; stir in 2 tablespoons margarine, lemon peel, lemon juice and food color; mix well. Fold in raspberries. Slice cake; serve warm sauce over cake. 16 servings.

HIGH ALTITUDE - Above 3500 Feet:

Add ½ cup flour to dry cake mix; increase water in cake to 1 ¼ cups. Bake as directed.

NUTRITION INFORMATION PER SERVING:

1/16 OF RECIPE		PERCENT U.S. RDA	
CALORIES	310	PROTEIN	4%
PROTEIN	3 g	VITAMIN A	10%
CARBOHYDRATE	43 g	VITAMIN C	4%
DIETARY FIBER	1 g	THIAMINE	6%
FAT	15 g	RIBOFLAVIN	6%
POLYUNSAT.	4 g	NIACIN	4%
SATURATED	3 g	CALCIUM	6%
CHOLESTEROL	54 mg	IRON	4%
SODIUM	420 mg		
POTASSIUM	70 mg		

DIETARY EXCHANGES: 1 Starch, 2 Fruit, 3 Fat
Bundt® is a registered trademark of Northland Aluminum Products, Inc., Minneapolis, MN.

You'll enjoy the delightful flavor combination in this easy fruitcake made from quick bread mix.

Spirited Date Fruitcake



FRUITCAKE

- ½ cup water
- ½ cup coffee-flavored liqueur or brewed coffee
- 1 tablespoon oil
- 1 egg
- 1 pkg. Pillsbury Date Quick Bread Mix
- 1 (9-oz.) pkg. condensed mincemeat, crumbled
- 1 cup coarsely chopped pecans
- 1 (6-oz.) jar maraschino cherries, drained, cut in half
- ½ teaspoon cinnamon

GLAZE

- 2 tablespoons corn syrup
- 1 tablespoon coffee-flavored liqueur or brewed coffee

Heat oven to 350°F. Grease and flour bottom and sides of 12-cup Bundt® pan or 10-inch tube pan.* In large bowl, combine water, ½ cup liqueur, oil and egg; blend well. Add remaining fruitcake ingredients; stir by hand until combined. Pour into greased and floured pan.

Bake at 350°F. for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan 25 minutes; loosen edges and remove from pan. Cool completely. Wrap in plastic wrap or foil and store in refrigerator up to 2 weeks or freeze up to 3 months.

Just before serving, in small saucepan heat glaze ingredients; brush over fruit cake. 16 to 24 servings.

TIPS:

- * A 6-cup Bundt® pan, 9x5-inch loaf pan, or 6-cup Bundt-lette pan can also be used. Prepare recipe as directed. Bake at 350°F. for 65 to 75 minutes for the 6-cup Bundt® pan or loaf pan, 25 to 35 minutes for the Bundt-lette pan.

Recipe can easily be doubled. Prepare as directed, doubling all ingredients except mincemeat. Bake at 350°F. for 80 to 95 minutes for one 12-cup Bundt® pan or 10-inch tube pan; 65 to 75 minutes for two 9x5-inch loaf pans.

HIGH ALTITUDE - Above 3500 Feet: Add 2 tablespoons flour to dry mix. Bake as directed.

NUTRITION INFORMATION PER SERVING:

1/24 OF RECIPE		PERCENT U.S. RDA	
CALORIES	180	PROTEIN	* 2%
PROTEIN	2 g	VITAMIN A	*
CARBOHYDRATE	30 g	VITAMIN C	*
DIETARY FIBER	1 g	THIAMINE	4%
FAT	5 g	RIBOFLAVIN	4%
POLYUNSAT	1 g	NIACIN	2%
SATURATED	1 g	CALCIUM	*
CHOLESTEROL	9 mg	IRON	4%
SODIUM	125 mg	*Less than 2% U.S. RDA	
POTASSIUM	95 mg		
DIETARY EXCHANGES: 1 Starch, 1 Fruit, 1 Fat			
Bundt® is a registered trademark of Northland Aluminum Products, Inc., Minneapolis, MN.			

EXTRA-EASY RECIPE

This superb flaming dessert has been a traditional favorite for special occasions.

Cherries Jubilee



- 1 tablespoon cornstarch
- 1 (16-oz.) can (2 cups) pitted dark sweet cherries, undrained
- ¼ cup brandy
- 1 quart vanilla ice cream

In chafing dish or skillet, combine cornstarch and liquid from cherries; blend well. Add cherries. Heat until mixture boils and thickens, stirring occasionally. Heat brandy in small saucepan or ladle; carefully ignite. Quickly pour over cherries. Serve over ice cream. 6 to 8 servings.

NUTRITION INFORMATION PER SERVING:

1/8 OF RECIPE		PERCENT U.S. RDA	
CALORIES	330	PROTEIN	8%
PROTEIN	5 g	VITAMIN A	10%
CARBOHYDRATE	35 g	VITAMIN C	2%
DIETARY FIBER	1 g	THIAMINE	2%
FAT	17 g	RIBOFLAVIN	15%
POLYUNSAT	1 g	NIACIN	4%
SATURATED	8 g	CALCIUM	10%
CHOLESTEROL	121 mg	IRON	*
SODIUM	55 mg	*Less than 2% U.S. RDA	
POTASSIUM	230 mg		
DIETARY EXCHANGES: 1/2 Starch, 2 Fruit, 4 Fat			

These melt-in-your-mouth, crescent-shaped cookies have a delightful apricot filling. They are often served as the finale to Hanukkah dinners and are called rugalach.

Cream Cheese Cookies



COOKIES

- 1 cup margarine or butter, softened
- 1 (8-oz.) pkg. cream cheese, softened
- 2 cups Pillsbury BEST® All Purpose or Unbleached Flour

FILLING

- 1¼ cups chopped almonds
- ½ cup firmly packed brown sugar
- 1 teaspoon cinnamon
- ¾ cup apricot preserves
- ¼ cup margarine or butter, melted

TOPPING

- 2 tablespoons sugar
- 1 teaspoon cinnamon

In large bowl, combine 1 cup margarine and cream cheese. Beat at medium speed until smooth. Lightly spoon flour into measuring cup; level off. By hand, stir in flour, a little at a time, until dough is stiff. Knead in any remaining flour. If necessary, cover with plastic wrap and refrigerate 1 hour for easier handling.

Heat oven to 350°F. In small bowl, combine all filling ingredients except margarine. On lightly floured surface, roll out dough, ¼ at a time, to 11-inch circle. Brush each circle with 1 tablespoon of the melted margarine. Cut each into 8 wedges. Spoon 2 teaspoonfuls filling mixture onto center of each wedge. Roll up, starting with wide end. Place, point side down, 2 inches apart on ungreased cookie sheets; curve into crescent shape.

In small bowl, combine topping ingredients; sprinkle over cookies. Bake at 350°F. for 15 to 20 minutes or until light golden brown. Immediately remove from cookie sheets. 32 cookies.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION PER SERVING:

1 COOKIE		PERCENT U.S. RDA
CALORIES	180	PROTEIN 4%
PROTEIN	2 g	VITAMIN A 8%
CARBOHYDRATE	15 g	VITAMIN C *
DIETARY FIBER	1 g	THIAMINE 4%
FAT	12 g	RIBOFLAVIN 6%
POLYUNSAT.	3 g	NIACIN 2%
SATURATED	3 g	CALCIUM 2%
CHOLESTEROL	8 mg	IRON 4%
SODIUM	105 mg	*Less than 2% U.S. RDA
POTASSIUM	75 mg	
DIETARY EXCHANGES: 1/2 Starch, 1/2 Fruit, 2 Fat		

EXTRA-EASY RECIPE

These easy doughnuts are fried, making them especially appropriate to serve on Hanukkah. Fried foods are served to commemorate the miracle of the temple oil.

Doughnuts



Oil

- 1 (12-oz.) can Big Country® Refrigerated Buttermilk Biscuits

Pour 2 inches oil in heavy saucepan or deep fat fryer; heat to 375°F. Separate dough into 10 biscuits; cut hole in center of each. Fry biscuits and holes in oil at 375°F. for 1 to 2 minutes on each side or until deep golden brown. Drain on paper towels. If desired, roll doughnuts and holes in sugar, cinnamon-sugar mixture or powdered sugar. Serve warm. 10 doughnuts.

NUTRITION INFORMATION PER SERVING:

1 DOUGHNUT		PERCENT U.S. RDA
CALORIES	180	PROTEIN 2%
PROTEIN	2 g	VITAMIN A *
CARBOHYDRATE	14 g	VITAMIN C *
DIETARY FIBER	0 g	THIAMINE 8%
FAT	11 g	RIBOFLAVIN 4%
POLYUNSAT.	4 g	NIACIN 4%
SATURATED	2 g	CALCIUM *
CHOLESTEROL	0 mg	IRON 4%
SODIUM	320 mg	*Less than 2% U.S. RDA
POTASSIUM	80 mg	
DIETARY EXCHANGES: 1 Starch, 2 Fat		



Perfect for parties and potlucks.

Company sComing **Appetizers and Main Dishes**

The holidays fill our homes with warmth and light, family and friends. When company s coming, serve them dishes from this out-of-the-ordinary selection of appetizers, soups, casseroles, main dishes and brunch fare. For a trim-the-tree party, ladle up steaming bowls of **Turkey Sweet Potato Soup**. When you host the office party, try **Chile and Cheese Appetizer Tart**, a pie-shaped wedge filled with chiles and cheese. Wake up those pint-sized sleep-over guests with **Pancake Snowmen**, and let the kids decorate them with powdered sugar.

(Pictured: Chile Cheese Appetizer Tarts p. 56, Savory Crescent Palmiers p. 56)



EXTRA-EASY RECIPE

Green chiles add spicy flavor to this innovative yet simple snack.

Chile and Cheese Appetizer Tart



(pictured on p. 54)

- 1 (15-oz.) pkg. Pillsbury All Ready Pie Crusts
- 4 oz. (1 cup) shredded Cheddar cheese
- 4 oz. (1 cup) shredded Monterey jack cheese
- 1 (4-oz.) can diced green chiles, drained
- 1/4 teaspoon chili powder
- 1 cup salsa

Allow both crust pouches to stand at room temperature for 15 to 20 minutes. Heat oven to 450°F. Unfold one crust onto ungreased cookie sheet; remove plastic sheets and press out fold lines. Sprinkle cheeses over crust to within 1/2 inch of edge; sprinkle with green chiles. Unfold remaining crust; remove plastic sheets and press out fold lines. Place over chiles. Seal edges with fork; generously prick top crust with fork. Sprinkle with chili powder.

Bake at 450°F. for 10 to 15 minutes or until golden brown. Let stand 5 minutes. Cut into wedges; serve with salsa. 16 servings.

NUTRITION INFORMATION PER SERVING:

1/16 OF RECIPE		PERCENT U.S. RDA	
CALORIES	180	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	15%
CARBOHYDRATE	14 g	VITAMIN C	15%
DIETARY FIBER	0 g	THIAMINE	*
FAT	12 g	RIBOFLAVIN	4%
POLYUNSAT.	1 g	NIACIN	*
SATURATED	6 g	CALCIUM	10%
CHOLESTEROL	21 mg	IRON	2%
SODIUM	300 mg	*Less than 2% U.S. RDA	
POTASSIUM	85 mg		
DIETARY EXCHANGES: 1 Starch, 2 Fat			

Not only are these flaky little pastries a yummy appetizer, but they are also great served with soup.

Savory Crescent Palmiers



(pictured on p. 54)

- 2 tablespoons grated Parmesan cheese
- 1 (8-oz.) can Pillsbury Crescent Dinner Rolls
- 2 tablespoons prepared mustard
- 1/8 teaspoon onion powder

Heat oven to 375°F. Lightly grease cookie sheets. Sprinkle cutting board or waxed paper with Parmesan cheese. Separate dough into 4 rectangles; firmly press perforations to seal. Lightly press dough into cheese. In small bowl, combine mustard and onion powder; blend well. Brush rectangles with mustard mixture. Using 2 rectangles, place one rectangle, mustard side up, on top of the other. Starting with shortest sides, roll up both ends jelly-roll fashion to meet in center; cut into 8 slices. Repeat with remaining rectangles. Place, cut side down, 2 inches apart on greased cookie sheets.

Bake at 375°F. for 6 to 12 minutes or until deep golden brown. Gently recoil if necessary. Immediately remove from cookie sheets. Serve warm. 16 appetizers.

NUTRITION INFORMATION PER SERVING:

1 APPETIZER		PERCENT U.S. RDA	
CALORIES	50	PROTEIN	2%
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	6 g	VITAMIN C	*
DIETARY FIBER	0 g	THIAMINE	2%
FAT	3 g	RIBOFLAVIN	*
POLYUNSAT.	0 g	NIACIN	*
SATURATED	1 g	CALCIUM	*
CHOLESTEROL	1 mg	IRON	2%
SODIUM	150 mg	*Less than 2% U.S. RDA	
POTASSIUM	35 mg		
DIETARY EXCHANGES: 1/2 Starch, 1/2 Fat			

EXTRA-EASY RECIPE

When friends come over for munching and mingling, serve them this taste-tempting new dip with fresh fruit. If you choose to serve fruits such as apples, pears or bananas, brush them with lemon juice to prevent them from turning brown.

Creamy Eggnog Fruit Dip

- 2 cups miniature marshmallows
- 1 cup eggnog
- Nutmeg

In small saucepan, combine marshmallows and eggnog. Cook over low heat until marshmallows are melted, stirring occasionally. Cover; refrigerate until cold. Stir before serving; spoon into serving bowl. Sprinkle with nutmeg. Serve with fresh fruit. 1 1/4 cups.

MICROWAVE DIRECTIONS: In medium microwave-safe bowl or 8-cup microwave-safe measuring cup, combine marshmallows and eggnog. Microwave on HIGH for 2 to 2 1/2 minutes or until marshmallows are almost melted and mixture is hot, stirring once halfway through cooking. Whisk until marshmallows have completely melted. Continue as directed.

NUTRITION INFORMATION PER SERVING:

1 TABLESPOON		PERCENT U.S. RDA
CALORIES	30	PROTEIN *
PROTEIN	1 g	VITAMIN A *
CARBOHYDRATE	5 g	VITAMIN C *
DIETARY FIBER	0 g	THIAMINE *
FAT	1 g	RIBOFLAVIN *
POLYUNSAT.	0 g	NIACIN *
SATURATED	1 g	CALCIUM *
CHOLESTEROL	8 mg	IRON *
SODIUM	10 mg	*Less than 2% U.S. RDA
POTASSIUM	20 mg	
DIETARY EXCHANGES: 1/2 Fruit		

Treat your guests to the flavors of the Southwest. Follow the tip to make a portion of the dip ahead.

Taco Dip

- 1 (8-oz.) pkg. cream cheese, softened
- 1 (8-oz.) container dairy sour cream
- 1 (8-oz.) container avocado dip
- 1 teaspoon lemon juice
- 4 drops hot pepper sauce
- 2 cups torn lettuce
- 1 (4-oz.) can chopped ripe olives, drained
- 1 (4-oz.) can chopped green chiles, drained
- 4 green onions, sliced
- 1 tomato, peeled, seeded, chopped
- 4 oz. (1 cup) shredded Cheddar cheese

In small bowl, combine cream cheese, sour cream, avocado dip, lemon juice and hot pepper sauce; blend well. Spread mixture on large serving plate.* Top with remaining ingredients. Serve with tortilla or corn chips. 10 to 12 servings.

TIP:

* Cream cheese mixture can be made several hours ahead; store in refrigerator. Just before serving, top with remaining ingredients.

NUTRITION INFORMATION PER SERVING:

1/12 OF RECIPE		PERCENT U.S. RDA	
CALORIES	200	PROTEIN	8%
PROTEIN	6 g	VITAMIN A	30%
CARBOHYDRATE	5 g	VITAMIN C	25%
DIETARY FIBER	1 g	THIAMINE	2%
FAT	17 g	RIBOFLAVIN	8%
POLYUNSAT.	1 g	NIACIN	*
SATURATED	10 g	CALCIUM	10%
CHOLESTEROL	39 mg	IRON	4%
SODIUM	350 mg	*Less than 2% U.S. RDA	
POTASSIUM	150 mg		
DIETARY EXCHANGES: 1/2 High-Fat Meat, 1 Vegetable, 3 Fat			

This show-stopping brunch dish also doubles as an edible centerpiece when you top it off with the poinsettia garnish (see tip).

Spinach Sausage Brunch Casserole



(pictured on right)

- 1 lb. bulk Italian sausage**
- 1 cup chopped onions**
- 1 (7-oz.) jar mild roasted red peppers, drained, or 1 large red bell pepper, roasted***
- 1 (9-oz.) pkg. Green Giant® Harvest Fresh® Frozen Chopped Spinach, thawed, well drained**
- 1 cup Pillsbury BEST® All Purpose or Unbleached Flour**
- ¼ cup grated Parmesan cheese**
- 1 tablespoon chopped fresh basil or 1 teaspoon dried basil leaves**
- ½ teaspoon salt**
- 2 cups milk**
- 8 eggs**
- 4 oz. (1 cup) shredded Provolone cheese**

Heat oven to 425°F. Grease 13x9-inch pan. In large skillet, brown sausage and onions. Remove from skillet; drain on paper towels. Arrange sausage mixture in greased pan. Reserve half of red peppers for garnish; chop remaining red peppers. Sprinkle chopped red peppers over sausage mixture; top with spinach.

Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, Parmesan cheese, basil and salt. In another large bowl, combine milk and eggs; beat until smooth. Add egg mixture to flour mixture; beat until well blended. Pour over spinach.**

Bake at 425°F. for 20 to 25 minutes or until knife inserted in center comes out clean. Meanwhile, cut reserved red peppers as desired for garnish.*** Sprinkle casserole with Provolone cheese. Add red pepper garnish to top. Bake at 425°F. for an additional 1 to 2 minutes or until cheese is melted. Let stand 5 minutes. Cut into squares. 8 to 10 servings.

TIPS:

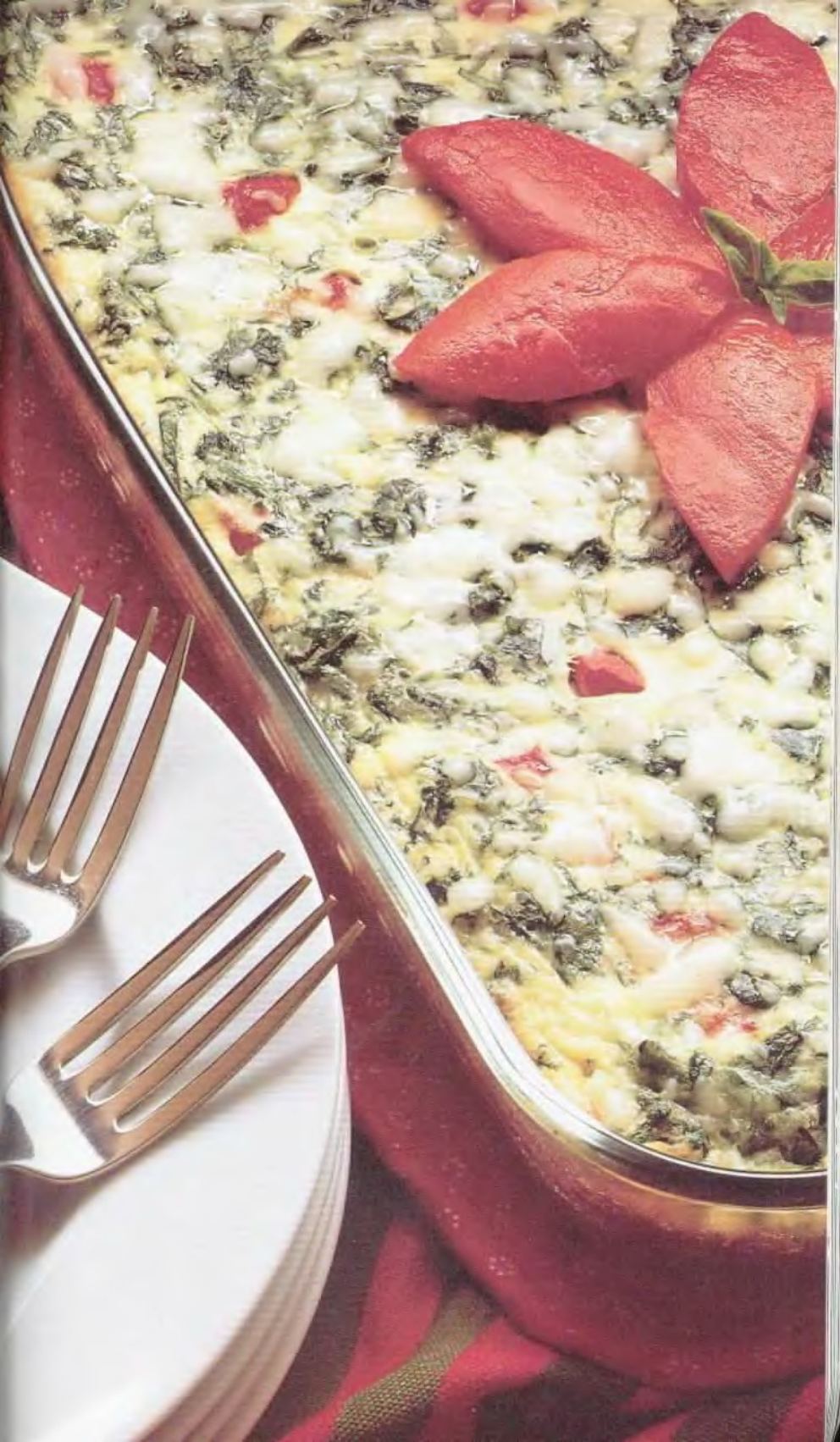
* To roast red pepper, cut in half; remove seeds. Place, skin side up, on foil-lined broiler pan. Broil 3 to 4 inches from heat until skin blackens, 5 to 10 minutes. Place in plastic bag; let stand 10 minutes to steam. Peel skin from pepper. Chop and cut pepper as directed.

** At this point, casserole can be covered and refrigerated up to 2 hours. Continue as directed.

*** To make poinsettia garnish, cut reserved red peppers into six to eight petal shapes. Place on top of casserole in pinwheel fashion. If desired, place 1 teaspoon of the shredded cheese or fresh basil in center of pinwheel to resemble poinsettia flower.

NUTRITION INFORMATION PER SERVING:

1/10 OF RECIPE		PERCENT U.S. RDA	
CALORIES	270	PROTEIN	25%
PROTEIN	17 g	VITAMIN A	40%
CARBOHYDRATE	15 g	VITAMIN C	35%
DIETARY FIBER	2 g	THIAMINE	20%
FAT	16 g	RIBOFLAVIN	30%
POLYUNSAT.	2 g	NIACIN	10%
SATURATED	7 g	CALCIUM	25%
CHOLESTEROL	201 mg	IRON	10%
SODIUM	640 mg		
POTASSIUM	340 mg		
DIETARY EXCHANGES: 1/2 Starch, 1 High-Fat Meat, 2 Vegetable, 2 Fat			



Boneless skinless chicken breasts and flavorful artichokes bake in a delectable cream sauce. Serve it over rice.

Gourmet Chicken and Artichokes



- 1 (14½-oz.) can chicken broth
- 3 whole chicken breasts, skinned, boned, halved
- ¼ cup margarine or butter
- ¼ cup chopped onion
- 1 garlic clove, minced
- ¼ cup flour
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- ¾ cup half-and-half
- ½ cup grated Parmesan cheese
- 2 tablespoons dry white wine, if desired
- ½ teaspoon dried rosemary leaves, crushed
- 1 (14-oz.) can artichoke hearts, drained
- 2 tablespoons margarine or butter
- 12 oz. (2 cups) fresh mushrooms, sliced

Bring chicken broth to a boil in large skillet; add chicken breasts. Reduce heat; cover and simmer 20 minutes or until chicken is tender and juices run clear. Drain, reserving ¾ cup chicken broth. Cool chicken.

Melt ¼ cup margarine in medium saucepan over medium heat. Add onion and garlic; cook until tender. Reduce heat to low; stir in flour, salt and pepper. Cook 1 minute until mixture is smooth and bubbly, stirring constantly. Gradually stir in reserved chicken broth and half-and-half. Cook over medium heat until mixture boils and thickens, stirring constantly. Remove from heat. Add Parmesan cheese, wine and rosemary; stir until cheese is melted.

Heat oven to 325°F. Place chicken breasts in ungreased 12x8-inch (2-quart) baking dish. Cut artichokes in half; arrange around chicken. Pour sauce evenly over chicken and artichokes. Bake at 325°F. for 25 to 35 minutes or until thoroughly heated. Melt 2 tablespoons margarine in medium skillet over medium heat. Add mushrooms; cook 1 to 2 minutes or until softened. Spoon mushrooms over sauce. Serve over hot cooked rice, if desired. 6 servings.

NUTRITION INFORMATION PER SERVING:

1/6 OF RECIPE		PERCENT U.S. RDA	
CALORIES	390	PROTEIN	60%
PROTEIN	36 g	VITAMIN A	15%
CARBOHYDRATE	13 g	VITAMIN C	8%
DIETARY FIBER	1 g	THIAMINE	10%
FAT	21 g	RIBOFLAVIN	30%
POLYUNSAT	5 g	NIACIN	60%
SATURATED	7 g	CALCIUM	20%
CHOLESTEROL	91 mg	IRON	15%
SODIUM	590 mg		
POTASSIUM	640 mg		
DIETARY EXCHANGES: 4 Lean Meat, 3 Vegetable, 2 Fat			

EXTRA-EASY RECIPE

The cucumber adds crunch to this tasty cracker topping. For best flavor, it should be made ahead.

Creamy Herring with Dill



- 1 (12-oz.) jar herring in wine sauce, drained, cut into bite-sized pieces
- ⅓ cup chopped red onion
- ½ cup chopped seeded cucumber
- ½ cup dairy sour cream
- ½ teaspoon dried dill weed

In small nonmetal bowl, combine all ingredients; mix well. Cover; refrigerate several hours or overnight to blend flavors. Stir before serving. Serve with crackers. Store in refrigerator. 2 cups.

NUTRITION INFORMATION PER SERVING:

1 TABLESPOON		PERCENT U.S. RDA	
CALORIES	35	PROTEIN	2%
PROTEIN	1 g	VITAMIN A	2%
CARBOHYDRATE	1 g	VITAMIN C	"
DIETARY FIBER	0 g	THIAMINE	"
FAT	2 g	RIBOFLAVIN	"
POLYUNSAT.	0 g	NIACIN	"
SATURATED	1 g	CALCIUM	"
CHOLESTEROL	3 mg	IRON	"
SODIUM	85 mg	*Less than 2% U.S. RDA	
POTASSIUM	20 mg		
DIETARY EXCHANGES: 1 Fat			

This tasty skillet dish combines the best of breakfast and lunch. Serve it with Yam Cornmeal Muffins (page 76).

Creole Brunch Dish



- 2 (10-oz.) pkg. Green Giant® Rice Originals® Frozen Medley
- 8 oz. cooked Polish sausage, cut diagonally into 1-inch slices
- ½ cup chopped green bell pepper
- ½ cup chopped onion
- 2 cups cooked medium shrimp
- ¾ cup ketchup
- 1½ teaspoons chili powder
- 1 teaspoon Worcestershire sauce
- ¼ teaspoon hot pepper sauce
- 3 eggs, hard-cooked
- Fresh parsley

Cook rice pouches as directed on package. Meanwhile, in large skillet cook sausage, bell pepper and onion until vegetables are crisp-tender. Stir in shrimp, ketchup, chili powder, Worcestershire sauce, hot pepper sauce and rice. Cook until thoroughly heated.

Separate whites from yolks of eggs. Chop egg whites; set aside. Using back of wooden spoon, push egg yolks through wire mesh strainer. To serve, place rice mixture on serving platter. Place egg whites in center on top of mixture. Place egg yolks in center of egg whites. Garnish with parsley. Serve immediately.

4 (1¼-cup) servings.

■ MICROWAVE DIRECTIONS:

Microwave rice pouches as directed on package. In 3-quart microwave-safe casserole, combine sausage, bell pepper and onion. Cover; microwave on HIGH for 5 to 7 minutes or until vegetables are crisp-tender, stirring twice during cooking. Stir in shrimp, ketchup, chili powder, Worcestershire sauce, hot pepper sauce and rice. Cover; microwave on HIGH for 5 to 6 minutes or until

thoroughly heated, stirring twice during cooking. Continue as directed.

NUTRITION INFORMATION PER SERVING:

1-1/4 CUPS		PERCENT U.S. RDA	
CALORIES	490	PROTEIN	45%
PROTEIN	31 g	VITAMIN A	35%
CARBOHYDRATE	44 g	VITAMIN C	40%
DIETARY FIBER	4 g	THIAMINE	45%
FAT	22 g	RIBOFLAVIN	20%
POLYUNSAT	3 g	NIACIN	40%
SATURATED	8 g	CALCIUM	10%
CHOLESTEROL	326 mg	IRON	30%
SODIUM	1780 mg		
POTASSIUM	680 mg		
DIETARY EXCHANGES: 2 Starch, 3 High-Fat Meat, 2 Vegetable			

Cook's Note

PAT PETERSON

"The celebration of St. Nicholas Day (December 6) has special meaning for my family. On the eve of St. Nicholas Day all of the children in the family would place their shoes on the window sill in hopes that they would receive a gift from the famous Bishop of Myra. If you had been a good boy or girl, you would receive a small gift and perhaps an orange or apple. If you had misbehaved, you could expect to find a piece of coal or a stick.

My grandmother brought this custom with her when she came to America from Germany. My mother continued the tradition for my sister and me. When my children were at home, we continued to celebrate St. Nicholas Day.

Now that my family has grown, we celebrate the day by giving a brunch for friends on the Sunday closest to St. Nicholas Day. Of course, all of the guests receive a little gift as they leave."

This chunky sauce is chock-full of sausage and zucchini. It's a great weeknight dinner for college kids at home for the holidays.

Sausage and Zucchini Spaghetti



- 1 lb. bulk Italian sausage
- 1/2 cup chopped onion
- 1 garlic clove, minced
- 2 cups sliced zucchini
- 2 (15-oz.) cans tomato sauce
- 1 (4.5-oz.) jar Green Giant® Whole Mushrooms, drained
- 1/2 teaspoon dried oregano leaves
- 1/2 teaspoon dried basil leaves
- 1/8 to 1/4 teaspoon cayenne pepper
- 1/8 teaspoon pepper
- 1 (16-oz.) pkg. uncooked spaghetti

In large skillet or Dutch oven, brown sausage with onion and garlic; drain. Stir in remaining ingredients except spaghetti. Bring to a boil. Reduce heat; simmer uncovered 15 minutes, stirring occasionally.

Meanwhile, cook spaghetti to desired doneness as directed on package. Drain. Serve sauce over spaghetti. 8 servings.

NUTRITION INFORMATION PER SERVING:

1/8 OF RECIPE		PERCENT U.S. RDA	
CALORIES	350	PROTEIN	25%
PROTEIN	15 g	VITAMIN A	25%
CARBOHYDRATE	49 g	VITAMIN C	20%
DIETARY FIBER	4 g	THIAMINE	60%
FAT	9 g	RIBOFLAVIN	25%
POLYUNSAT.	1 g	NIACIN	35%
SATURATED	3 g	CALCIUM	4%
CHOLESTEROL	22 mg	IRON	20%
SODIUM	1050 mg		
POTASSIUM	710 mg		
DIETARY EXCHANGES: 2-1/2 Starch, 1 High-Fat Meat, 2 Vegetable			

Leanest and most tender of all pork is the boneless cut called the tenderloin. This hearty down-home recipe uses the tenderloin in place of the more traditional pork roast. The pork is nestled in mouth-watering sweet and sour cabbage.

Caraway Pork and Red Cabbage



(pictured on right)

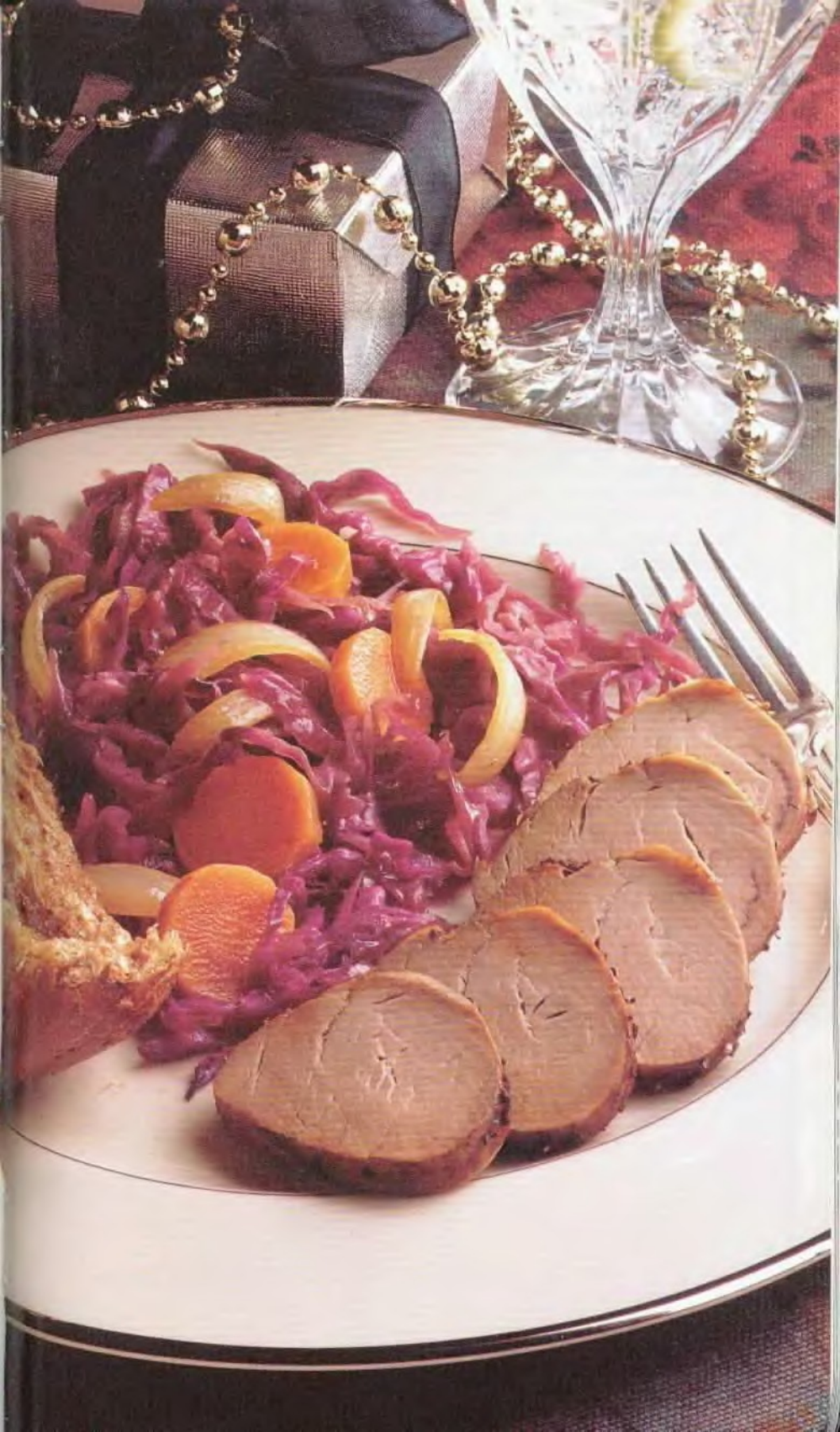
- 2 tablespoons oil
- 1 teaspoon dried sage leaves
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 lb. (2 small) pork tenderloins
- 1 small onion, sliced
- 6 cups shredded red cabbage
- 1/2 cup thinly sliced carrot
- 1/4 cup firmly packed brown sugar
- 1 teaspoon caraway seed
- 1/4 teaspoon salt
- 1/4 cup water
- 1/4 cup vinegar

Heat oil in large ovenproof skillet over medium-high heat. In small bowl, combine sage, salt and pepper; mix well. Rub pork with sage mixture. Brown pork on all sides; remove from pan.

Heat oven to 350°F. Cook onion in drippings in skillet until tender; add remaining ingredients. Cover; cook 8 minutes over medium heat. Place pork in cabbage mixture; cover with foil. Bake at 350°F. for 30 minutes. Slice tenderloins to serve. 6 servings.

NUTRITION INFORMATION PER SERVING:

1/6 OF RECIPE		PERCENT U.S. RDA	
CALORIES	350	PROTEIN	50%
PROTEIN	32 g	VITAMIN A	60%
CARBOHYDRATE	14 g	VITAMIN C	50%
DIETARY FIBER	2 g	THIAMINE	40%
FAT	18 g	RIBOFLAVIN	20%
POLYUNSAT.	4 g	NIACIN	30%
SATURATED	5 g	CALCIUM	6%
CHOLESTEROL	87 mg	IRON	10%
SODIUM	240 mg		
POTASSIUM	680 mg		
DIETARY EXCHANGES: 3 Medium-Fat Meat, 3 Vegetable, 1 Fat			



This hearty meatless chili is perfect for a cold winter evening. Serve it with crusty bread.

Black Bean Chili



- 1 large onion, chopped
- 1 tablespoon oil
- 1 cup water
- 2 tablespoons chili powder
- 1 teaspoon dried oregano leaves
- 1/8 teaspoon cayenne pepper
- 1 (28-oz.) can whole tomatoes, undrained, cut up
- 1 (15-oz.) can black beans or kidney beans, drained and rinsed
- 1 (7-oz.) can Green Giant® Niblets® Golden Sweet Corn, undrained
- 1 (6-oz.) can tomato paste
- 1 green bell pepper, cut into 1/2-inch pieces
- 1 red bell pepper, cut into 1/2-inch pieces
- 2 oz. (1/2 cup) shredded Monterey jack cheese

In large saucepan or Dutch oven, cook onion in oil until tender. Add remaining ingredients except cheese. Bring to a boil. Reduce heat; cover and simmer 30 minutes or until peppers are tender. Spoon into soup bowls; top evenly with cheese. 6 (1 1/3-cup) servings.

NUTRITION INFORMATION PER SERVING:

1-1/3 CUPS		PERCENT U.S. RDA	
CALORIES	220	PROTEIN	15%
PROTEIN	10 g	VITAMIN A	70%
CARBOHYDRATE	27 g	VITAMIN C	80%
DIETARY FIBER	7 g	THIAMINE	15%
FAT	7 g	RIBOFLAVIN	35%
POLYUNSAT.	2 g	NIACIN	15%
SATURATED	2 g	CALCIUM	15%
CHOLESTEROL	8 mg	IRON	20%
SODIUM	610 mg		
POTASSIUM	930 mg		

DIETARY EXCHANGES: 1-1/2 Starch, 2 Vegetable, 1 Fat

For optimum flavor in this chunky cream-based soup, be sure to finely dice the ham.

Creamy Cauliflower and Ham Soup



- 1 tablespoon margarine or butter
- 1 cup chopped onions
- 1 garlic clove, minced
- 1 cup water
- 1 (16-oz.) pkg. Green Giant® Frozen Cauliflower, coarsely chopped
- 2 (10 1/2-oz.) cans chicken broth
- 2 cups (2 medium) cubed peeled potatoes
- 1 cup finely diced cooked ham
- 1 cup half-and-half
- 1/4 cup chopped fresh chives
- 1/4 teaspoon white pepper
- 1/4 teaspoon nutmeg
- 2 tablespoons flour

Melt margarine in Dutch oven or large saucepan over medium heat. Add onions and garlic; cook until tender. Add water, cauliflower, chicken broth and potatoes. Heat to boiling. Reduce heat; simmer 15 minutes or until vegetables are tender.

Stir in ham, 1/2 cup of the half-and-half, chives, white pepper and nutmeg. In small bowl, combine remaining half-and-half with the flour; blend well. Slowly stir into soup; cook and stir until slightly thickened and bubbly.

8 (1 1/4-cup) servings.

NUTRITION INFORMATION PER SERVING:

1-1/4 CUPS		PERCENT U.S. RDA	
CALORIES	150	PROTEIN	10%
PROTEIN	8 g	VITAMIN A	6%
CARBOHYDRATE	13 g	VITAMIN C	50%
DIETARY FIBER	2 g	THIAMINE	15%
FAT	6 g	RIBOFLAVIN	10%
POLYUNSAT.	1 g	NIACIN	15%
SATURATED	3 g	CALCIUM	6%
CHOLESTEROL	19 mg	IRON	6%
SODIUM	530 mg		
POTASSIUM	520 mg		

DIETARY EXCHANGES: 1 Starch, 1 Lean Meat, 1 Fat

Make sure your guests are seated at the table when you're ready to serve this beautiful puffed pancake. Fill it and carry it to the table quickly before it begins to collapse.

Cran-Apple Puffy Pancake

- ¾ cup Pillsbury BEST® All Purpose or Unbleached Flour
- ¾ cup milk
- 4 eggs
- 2 tablespoons margarine or butter
- ¼ cup margarine or butter
- 5 cups (5 medium) sliced peeled apples
- ½ cup sugar
- ¼ teaspoon cinnamon
- 1 tablespoon lemon juice
- 1 (8-oz.) can (about 1 cup) whole berry cranberry sauce

Heat oven to 425°F. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, milk and eggs; mix until large lumps disappear. Place 2 tablespoons margarine in 12-inch ovenproof skillet or 13x9-inch pan. Heat in oven until bubbly; pour batter into skillet. Bake at 425°F. for 13 to 22 minutes or until puffed and golden brown.

Meanwhile, in large saucepan melt ¼ cup margarine. Add apples, sugar, cinnamon and lemon juice. Cook over medium heat until apples are tender, stirring occasionally. Spoon cranberry sauce into pancake immediately after removing from oven. Spoon apple mixture over cranberries. To serve, cut into wedges. 6 servings.

HIGH ALTITUDE - Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING:

1/6 OF RECIPE		PERCENT U.S. RDA
CALORIES	400	10%
PROTEIN	7 g	15%
CARBOHYDRATE	57 g	6%
DIETARY FIBER	2 g	10%
FAT	16 g	20%
POLYUNSAT.	4 g	4%
SATURATED	4 g	6%
CHOLESTEROL	144 mg	8%
SODIUM	200 mg	
POTASSIUM	230 mg	
DIETARY EXCHANGES: 2 Starch, 2 Fruit, 3 Fat		

These delightful banana-flavored snowmen will disappear faster than Frosty himself.

Pancake Snowmen

- 1 cup Hungry Jack® Buttermilk Complete or Extra Lights® Complete Pancake Mix
- ¾ cup water
- ⅓ cup (1 small) mashed banana
- ¼ cup chocolate chips
- 1 to 2 teaspoons powdered sugar

Heat griddle or large skillet to 375°F. Grease lightly with oil. Griddle is ready when small drops of water on griddle sizzle and disappear almost immediately.

In medium bowl, combine pancake mix, water and banana. Stir just until large lumps disappear. Using about ¼ cup batter for each snowman, pour 2 pancakes, one slightly smaller than the other, onto greased griddle with sides touching to resemble snowman. Cook 1 to 1½ minutes. Turn when edges look cooked and bubbles begin to break on surface. Cook 1 to 1½ minutes. While cooking second side, place chocolate chips on surface to resemble eyes, nose, mouth and buttons. Remove from griddle; sprinkle lightly with powdered sugar. 6 to 8 pancakes.

NUTRITION INFORMATION PER SERVING:

1 PANCAKE		PERCENT U.S. RDA
CALORIES	90	2%
PROTEIN	2 g	4%
CARBOHYDRATE	16 g	3%
DIETARY FIBER	1 g	4%
FAT	2 g	4%
POLYUNSAT.	0 g	2%
SATURATED	1 g	4%
CHOLESTEROL	1 mg	4%
SODIUM	190 mg	
POTASSIUM	75 mg	
DIETARY EXCHANGES: 1 Starch		

The sweet potatoes and peas add a unique, slightly sweet flavor to this delicately flavored soup. It's a delicious use of leftover turkey.

Turkey Sweet Potato Soup



(pictured on right)

- 2½ cups cubed peeled sweet potatoes or yams**
- 1 cup sliced celery**
- ½ cup chopped onion**
- ½ teaspoon dried marjoram leaves**
- ½ teaspoon dried thyme leaves**
- ⅛ teaspoon cayenne pepper**
- 1 cup water**
- 1 (10½-oz.) can condensed chicken broth**
- 2 cups cubed cooked turkey**
- 1 cup Green Giant® Frozen Sweet Peas (from 16-oz. pkg.)**
- 6 slices bacon, cooked and crumbled**
- 2 tablespoons cornstarch**
- 2 cups milk**

In large saucepan or Dutch oven, combine sweet potatoes, celery, onion, marjoram, thyme, cayenne, water and chicken broth. Bring to a boil. Reduce heat; cover and simmer 15 minutes or until vegetables are tender. Stir in turkey, peas and bacon. In small bowl, combine cornstarch and milk; blend well. Slowly stir into soup; cook and stir until thickened and bubbly. 6 (1⅓-cup) servings.

NUTRITION INFORMATION PER SERVING:

1-1/3 CUPS		PERCENT U.S. RDA	
CALORIES	260	PROTEIN	35%
PROTEIN	22 g	VITAMIN A	230%
CARBOHYDRATE	21 g	VITAMIN C	25%
DIETARY FIBER	3 g	THIAMINE	10%
FAT	8 g	RIBOFLAVIN	20%
POLYUNSAT.	1 g	NIACIN	25%
SATURATED	3 g	CALCIUM	15%
CHOLESTEROL	47 mg	IRON	10%
SODIUM	510 mg		
POTASSIUM	620 mg		
DIETARY EXCHANGES: 1-1/2 Starch, 3 Lean Meat			



Turkey Sweet Potato Soup



This mouth-watering main dish is topped with the goodness of melted cheese.

Salmon Bake



- 1 cup chopped onions
- 2 tablespoons margarine or butter
- 3 eggs
- 1 (15½-oz.) can salmon, drained, skin and bones removed, flaked
- 1 (6-oz.) jar Green Giant® Sliced Mushrooms, drained
- ½ cup dry bread crumbs
- 1 cup milk
- ¼ cup chopped fresh parsley
- 2 tablespoons lemon juice
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- 2 oz. (½ cup) shredded Cheddar cheese

Heat oven to 350°F. Grease 8-inch square (1½-quart) or 12x8-inch (2-quart) baking dish. In large skillet, cook onions in margarine until tender; remove from heat. Beat eggs in large bowl. Add onions and remaining ingredients except cheese; mix well. Spoon into greased baking dish.

Bake at 350°F. for 45 minutes or until mixture begins to brown around edges. Sprinkle with cheese; bake an additional 2 to 3 minutes or until cheese is melted. Let stand 3 to 5 minutes before cutting. Garnish with parsley, if desired. 6 servings.

NUTRITION INFORMATION PER SERVING:

1/6 OF RECIPE		PERCENT U.S. RDA
CALORIES	260	PROTEIN 35%
PROTEIN	22 g	VITAMIN A 10%
CARBOHYDRATE	11 g	VITAMIN C 6%
DIETARY FIBER	2 g	THIAMINE 8%
FAT	13 g	RIBOFLAVIN 20%
POLYUNSAT.	2 g	NIACIN 25%
SATURATED	4 g	CALCIUM 15%
CHOLESTEROL	146 mg	IRON 8%
SODIUM	790 mg	
POTASSIUM	350 mg	
DIETARY EXCHANGES: 1 Starch, 3 Lean Meat		

A creamy sauce with a hint of Dijon smothers this elegant one-dish dinner.

Chicken Divan



- 1 (16-oz.) pkg. Green Giant® Frozen Broccoli Spears
- 2 tablespoons margarine or butter
- 3 tablespoons flour
- 2 teaspoons chicken-flavor instant bouillon
- 2 cups milk
- ½ cup mayonnaise or salad dressing
- 1 tablespoon Dijon mustard
- 3 cups cubed cooked chicken or turkey
- 2 oz. (½ cup) shredded Cheddar cheese
- ½ cup dry bread crumbs
- 1 tablespoon margarine or butter, melted

Heat oven to 350°F. Cook broccoli until crisp-tender as directed on package. Meanwhile, melt 2 tablespoons margarine in medium saucepan. Stir in flour and bouillon. Gradually stir in milk; cook until mixture thickens and boils, stirring constantly. Stir in mayonnaise and Dijon mustard with wire whisk until well blended.

Drain broccoli; arrange in ungreased 12x8-inch (2-quart) baking dish. Layer chicken over top. Spoon sauce over chicken; sprinkle with cheese. In small bowl, combine bread crumbs and 1 tablespoon margarine; sprinkle over top. Bake uncovered at 350°F. for 30 minutes or until thoroughly heated. 6 to 8 servings.

NUTRITION INFORMATION PER SERVING:

1/6 OF RECIPE		PERCENT U.S. RDA
CALORIES	340	PROTEIN 35%
PROTEIN	22 g	VITAMIN A 25%
CARBOHYDRATE	10 g	VITAMIN C 45%
DIETARY FIBER	2 g	THIAMINE 8%
FAT	23 g	RIBOFLAVIN 20%
POLYUNSAT.	8 g	NIACIN 30%
SATURATED	6 g	CALCIUM 15%
CHOLESTEROL	67 mg	IRON 8%
SODIUM	520 mg	
POTASSIUM	390 mg	
DIETARY EXCHANGES: 1/2 Starch, 3 Lean Meat, 2 Vegetable, 2 Fat		

This recipe makes two hearty loaves. Serve one hot from the oven and save the second for a quick meal after a busy day of shopping. See the tip for freezing and reheating.

Savory Autumn Vegetable Strudel



- 4 slices bacon
- 2 cups coarsely chopped red or green cabbage
- 1 cup shredded carrot
- ½ cup chopped onion
- 1 large garlic clove, minced
- 1 cup shredded zucchini
- ½ teaspoon dried thyme leaves
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- 4 oz. (1 cup) shredded Cheddar cheese
- 1 pkg. Pillsbury Hot Roll Mix
- 1 cup water, heated to 120 to 130°F.
- 2 tablespoons margarine or butter, softened
- 1 egg
- 1 egg, beaten
- 1 teaspoon sesame seed

Cook bacon in large saucepan over medium heat until crisp; drain. Crumble and set aside. Reserve 1 tablespoon bacon drippings in pan. In same saucepan over medium heat, cook and stir cabbage, carrot, onion and garlic until crisp-tender. Remove from heat. Stir in reserved crumbled bacon, zucchini, thyme, salt, pepper and cheese. Set aside.

Grease large cookie sheet. In large bowl, combine flour mixture with yeast from foil packet. Stir in *hot* water, margarine and 1 egg until dough pulls away from sides of bowl. Turn dough out onto lightly floured surface. With greased or floured hands, shape dough into ball. Knead dough for 5 minutes until smooth, sprinkling additional flour over surface if necessary to reduce stickiness. Cover with large bowl; let rest 5 minutes.

Divide dough in half. On lightly floured surface, roll half of dough to 12x10-inch rectangle. Spread dough with half of vegetable mixture to within ½ inch of edges. Starting with longer side, roll up tightly; seal edges. Place on greased cookie sheet. Repeat with remaining half of dough and vegetable mixture. With sharp knife, make seven ¼-inch-deep slashes across top of each loaf. Cover with plastic wrap and cloth towel. Let rise in warm place (80 to 85°F.) for 30 minutes.

Heat oven to 375°F. Uncover dough. Brush each loaf with beaten egg; sprinkle with sesame seed. Bake at 375°F. for 20 to 25 minutes or until golden brown. Serve warm. Store in refrigerator. 2 (8-slice) loaves.

TIP:

To freeze strudel, wrap tightly in foil and store up to 3 months in freezer. To reheat, thaw to room temperature. Heat in foil at 350°F. for 15 minutes or until warm.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION PER SERVING:

1 SLICE		PERCENT U.S. RDA	
CALORIES	170	PROTEIN	10%
PROTEIN	7 g	VITAMIN A	45%
CARBOHYDRATE	23 g	VITAMIN C	6%
DIETARY FIBER	1 g	THIAMINE	15%
FAT	6 g	RIBOFLAVIN	10%
POLYUNSAT.	1 g	NIACIN	10%
SATURATED	3 g	CALCIUM	6%
CHOLESTEROL	29 mg	IRON	6%
SODIUM	330 mg		
POTASSIUM	135 mg		

DIETARY EXCHANGES: 1 Starch, 2 Vegetable, 1 Fat

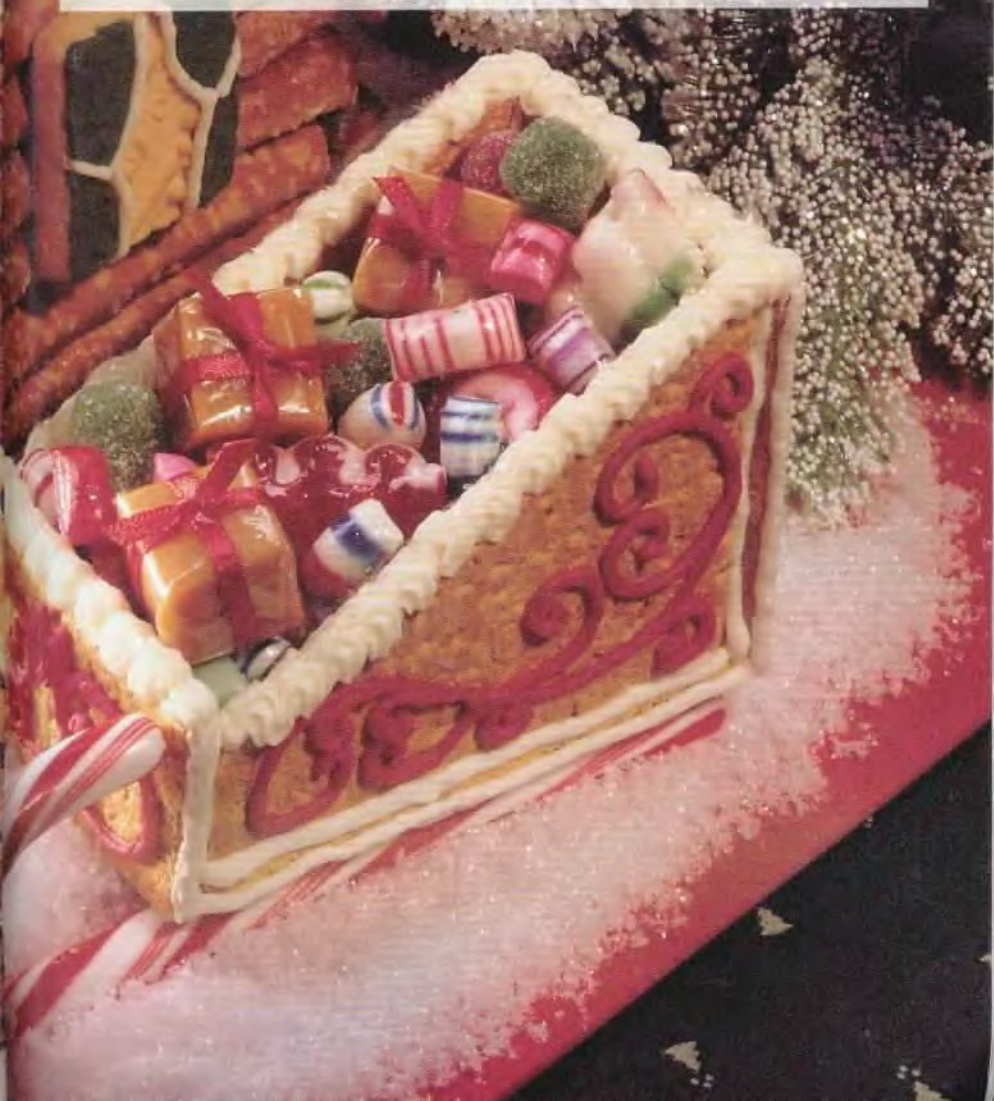


Lovely and loving gifts for anyone on your list.

Gifts from the Heart

When you draw up your holiday shopping list, fill in some of the blanks with these heartfelt, handmade gifts from the kitchen. Settle your children at the kitchen table to make **Mini Pomander Balls**, those fragrant sachets of clove-spiked fruit, for their teachers. For bird-lovers, stir up a batch of **Bird Seed Bells** and hang them on a branch "tree". Co-workers will appreciate a be-ribboned bottle of **Garlic Hot Pepper Vinegar** or a decorative tin of **Cinnamon Mocha Coffee Mix**.

(Pictured: Country Christmas Log Cabin p. 72, Santa's Sleigh p. 73)



Decorated plastic produce containers are ideal packaging for these no-bake strawberry cookies.

Strawberry Cookies



(pictured on cover)

COOKIES

- 1 (3-oz.) pkg. strawberry flavor gelatin
- 1 (14-oz.) pkg. (5 $\frac{1}{3}$ cups) flaked coconut
- 1 (14-oz.) can sweetened condensed milk (not evaporated)
- $\frac{1}{2}$ teaspoon almond extract
- 5 to 6 drops red food color, if desired

FROSTING

- 1 cup powdered sugar
- 2 tablespoons margarine or butter, softened
- 1 tablespoon milk
- 2 to 3 drops green food color

In large bowl, combine all cookie ingredients; blend well. Refrigerate 1 hour or until firm enough to handle.

Using 1 tablespoon mixture for each cookie, form into strawberry shapes. Roll in red sugar, if desired. In small bowl, combine all frosting ingredients; blend until smooth. Using pastry bag and desired tip, pipe frosting stems and leaves on top of strawberries. Store in refrigerator. 4 dozen cookies.

NUTRITION INFORMATION PER SERVING:

1 COOKIE		PERCENT U.S. RDA	
CALORIES	90	PROTEIN	2%
PROTEIN	1 g	VITAMIN A	*
CARBOHYDRATE	13 g	VITAMIN C	*
DIETARY FIBER	1 g	THIAMINE	*
FAT	4 g	RIBOFLAVIN	2%
POLYUNSAT.	0 g	NIACIN	*
SATURATED	3 g	CALCIUM	2%
CHOLESTEROL	4 mg	IRON	*
SODIUM	25 mg		
POTASSIUM	75 mg		

DIETARY EXCHANGES: 1 Fruit, 1 Fat

Our rustic cabin goes together easily and involves no baking. Decorating the cabin can be an afternoon's activity for the entire family to enjoy.

Country Christmas Log Cabin



(pictured on p. 70)

- 2 empty (½-gallon) milk cartons
- 22 (8½-inch) pretzel rods (from 11-oz. pkg.)
- 2 to 3 cans Pillsbury Vanilla Frosting Supreme®
- 1½ cups mini round buttery crackers
- Assorted candies, cookies, edible glitter and crackers for decorating

Cut 4½ inches from bottoms of milk cartons; discard bottoms. Wash insides and outsides of cartons; dry. Glue, tape or staple cartons together so that tops of cartons match up to form roof line. To assemble cabin you will need 14 full-length pretzels, 7 pretzels cut in half crosswise and two 2½-inch pretzel pieces. (Use serrated knife and gentle sawing motion to cut pretzels.)

Spread generous amount of frosting on all 4 sides of cabin. Attach 7 pretzels to 1 long side of cabin, alternating so first pretzel extends beyond left edge of cabin, second one extends beyond right edge, etc. Build the remaining three sides, using the pretzel halves on the short sides and fitting pretzel ends together at corners to resemble a log cabin. Attach 2½-inch pretzel pieces to top row of pretzels on each short side.

Generously spread frosting on roof. To form shingles on one side of roof, arrange overlapping rows of crackers, starting at base of roof and working toward peak. Repeat for other side.

Cover 16x12-inch heavy cardboard with foil. Place cabin on foil-covered cardboard. Allow to dry; decorate as desired.

NUTRITION INFORMATION:

Not possible to calculate because of recipe variables.

Fill these adorable sleighs with treats and use them to garnish each place setting on the holiday table, or give one as a gift to a special teacher. The frosting will become hard and bond the cracker pieces when allowed to stand several hours.

Santa's Sleigh

(pictured on p. 70 and cover)

- 10 rectangular-shaped graham crackers*
- 1 can Pillsbury Vanilla Frosting Supreme®
- 8 (6-inch) candy canes
- Food color, if desired
- Small candies, if desired

With serrated knife, use gentle sawing motion to cut crackers as shown in diagram.* Place frosting in pastry bag with writing tip or in a small resealable plastic bag with very small hole cut in corner for piping.

To assemble each sleigh, pipe a line of frosting on flat surface of base cracker along each long side. Position two candy canes on counter top to resemble sleigh runners; invert base cracker over candy canes so frosting sticks to each cane and canes extend $\frac{1}{4}$ inch beyond back of base. Pipe a line of frosting on top surface of base along all 4 edges. Attach both side pieces with narrow ends in front. Attach front and back pieces to sides, piping on additional frosting to attach at corners. Allow frosting on sleigh to dry at least 30 minutes before decorating.

Tint remaining frosting with food color. Decorate sleighs as desired with colored frosting and candies. 4 sleighs.

TIP:

* Choose crackers that lie flat against the cutting surface to avoid breaking them when cutting.

NUTRITION INFORMATION:

Not possible to calculate because of recipe variables.

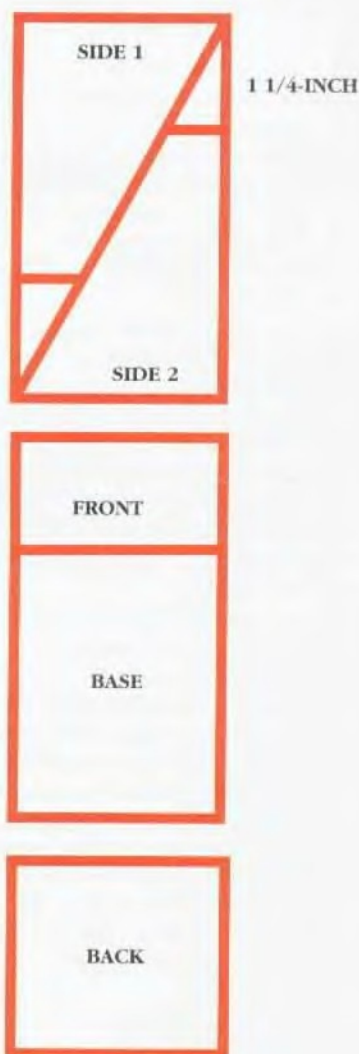


Diagram for Santa's Sleigh

Arrange several of these cottages on a surface with a string of tiny Christmas lights. Place one cottage over each light. The lights will glow through the sugar cubes for a beautiful lighted village.

Crystal Cottages



(pictured on right and cover)

- 1 can Pillsbury Vanilla Frosting Supreme®
- 96 sugar cubes (from 1-lb. box)
- 5 rectangular-shaped graham crackers, each broken into 4 smaller rectangles
- Assorted candies or cereal for decorating

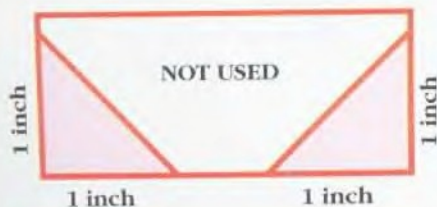
Place frosting in pastry bag with writing tip or in small resealable plastic bag with very small hole cut in corner for piping. For each cottage, you will use 16 sugar cubes. Arrange 8 cubes in square with 3 cubes on each side; pipe frosting between cubes. Repeat for second layer, frosting between cubes and between layers.

For each cottage you will use 3 small graham cracker rectangles. With serrated knife, use gentle sawing motion to cut triangles from the corners of 1 rectangle. (See diagram; middle piece will not be used.) With frosting, attach triangles to opposite ends of cottage to form support for roof. With frosting, attach 2 graham cracker rectangles to form roof. Pipe frosting along peak of roof. Repeat to assemble remaining cottages. Allow to dry; decorate as desired.

6 cottages.

NUTRITION INFORMATION:

Not possible to calculate because of recipe variables.



Crystal Cottages





Cook's Note

SHARON HARDING

"About a week before Christmas, my girls will get together with their cousins. They will put together a "show" to perform before Grandma and Grandpa and all the other relatives on Christmas Eve. They will play the piano, or their band instruments, sing Christmas carols or do little skits. They have a great time getting together costumes, making programs and finding props. It really gets them into the holiday spirit.

The kids also like to contribute in their own way to the Christmas dinner. They make small favors that can be placed by each person's plate at the dinner table on Christmas Eve. Or when they were younger, Mom would sometimes get involved in helping them do some baking. Some things they have made over the years are apple Santas, napkin holders, small cookie houses and cookies that are personalized with a name."

The gifts most treasured are ones from the hearth. These golden yellow, slightly sweet muffins are even better topped with Cinnamon Honey Spread (this page).

Yam Cornmeal Muffins



- 1 cup Pillsbury BEST®
All Purpose or Unbleached
Flour
- ¾ cup yellow cornmeal
- 2½ teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¼ teaspoon nutmeg
- 1 cup buttermilk*
- 1 cup mashed cooked yams
- 2 tablespoons margarine or
butter, melted
- 2 eggs

Heat oven to 400°F. Grease bottoms only of 12 muffin cups or line with paper baking cups. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, cornmeal, baking powder, baking soda, salt and nutmeg; mix well. In medium bowl, combine buttermilk, yams, margarine and eggs; beat well. Add to dry ingredients; stir just until dry ingredients are moistened. Fill greased muffin cups ¾ full.

Bake at 400°F. for 15 to 20 minutes or until golden brown. Immediately remove from pans. Serve warm. 12 muffins.

☐ MICROWAVE DIRECTIONS:

Prepare muffin batter as directed, using 2 teaspoons baking powder. Using 6-cup microwave-safe muffin pan, line each cup with 2 paper baking cups to absorb moisture during baking. Fill paper-lined muffin cups ½ full. Sprinkle top of each muffin with *cornflake crumbs*. Microwave on HIGH for 2½ to 2¾ minutes or until toothpick inserted in center comes out clean, rotating pan ½ turn halfway through cooking. Immediately remove

muffins from pan and discard outer baking cups. Cool 1 minute on wire rack before serving. Repeat with remaining batter. 12 muffins.

TIP:

- * To substitute for buttermilk, use 1 tablespoon vinegar or lemon juice plus milk to make 1 cup.

HIGH ALTITUDE - Above 3500 Feet:
No change.

NUTRITION INFORMATION PER SERVING:

1 MUFFIN		PERCENT U.S. RDA	
CALORIES	130	PROTEIN	6%
PROTEIN	4 g	VITAMIN A	2%
CARBOHYDRATE	20 g	VITAMIN C	2%
DIETARY FIBER	2 g	THIAMINE	10%
FAT	3 g	RIBOFLAVIN	10%
POLYUNSAT.	1 g	NIACIN	6%
SATURATED	1 g	CALCIUM	6%
CHOLESTEROL	36 mg	IRON	6%
SODIUM	210 mg		
POTASSIUM	210 mg		
DIETARY EXCHANGES: 1-1/2 Starch			

EXTRA-EASY RECIPE

Serve this sweet spiced butter with corn bread, biscuits, toasted raisin bread or Yam Cornmeal Muffins (this page).

Cinnamon Honey Spread



- 1 cup margarine or butter,
softened
- 2 teaspoons cinnamon
- ½ cup honey

In medium bowl, combine all ingredients. Beat until light and fluffy. DO NOT OVERMIX. Store covered in refrigerator up to 3 weeks. Allow to soften slightly before serving. About 1½ cups.

NUTRITION INFORMATION PER SERVING:

1 TABLESPOON		PERCENT U.S. RDA	
CALORIES	80	PROTEIN	*
PROTEIN	0 g	VITAMIN A	6%
CARBOHYDRATE	4 g	VITAMIN C	*
DIETARY FIBER	0 g	THIAMINE	*
FAT	8 g	RIBOFLAVIN	*
POLYUNSAT.	2 g	NIACIN	*
SATURATED	1 g	CALCIUM	*
CHOLESTEROL	0 mg	IRON	*
SODIUM	90 mg	*Less than 2% U.S. RDA	
POTASSIUM	5 mg		
DIETARY EXCHANGES: 2 Fat			